

Stolpman

## COMBE CHENIN BLANC

100% Chenin Blanc  
210 cases produced



### Combe : The Experimental Collaboration between the Stolpman Family & Rajat Parr

Jessica Stolpman first visited Jura in 2012. She “kicked the dirt”, baking bread and sharing meals with revered winemakers including Tissot and Overnoy. Jess returned home ready to embark on an experimental “Jurassic” project. Rajat Parr shared Jess’ passion for the Jura and he helped to secure special Trousseau Noir cuttings for her in 2013.

Jess’ true passion is white wine. The Stolpmans’ cellar is always stocked with Saumur, Savennieres, and occasionally Vouvray – all the great Chenin Blanc of France! In 2016, while writing *The Atlas of Taste* in the Loire Valley, Rajat had a revelation that these wines had a noble strain in common. The Chenin Blanc grapes in these revered old vineyards all turned yellow once ripe. Combined with the low yields from ancient vines grown in Limestone chalk, this “yellowing” created a much richer style than the strains of Chenin widely available in California.

Rajat coordinated getting this noble strain of “yellowing” Chenin Blanc to Stolpman Vineyards and the rest is history. Deep, rich, and of course yellow in color, the wine proves powerful and substantial, yet delightfully quenching and crunchy.

Cold and windy conditions in the spring, combined with a second consecutive year of drought, led to a small crop with bursting flavor concentration. We forecasted a late harvest until a Labor Day heat wave sped ripening up across the board. Just as the heatwave started on September 3rd, we passed through the Chenin and picked any clusters already yellowed. We then waited until September 19th, once the vines had recovered and the remaining clusters yellowed, to finish the Chenin harvest.

*Preserved lemon and chewy citrus candy over crunchy flint. Rich, and heady texture backed by an assertive backbone interlaced with smoke. Touches of pear juice, tingling sweet yet still popping a bright, flashy smile. A ton of heart and soul with a carbon frame carrying effortless confidence and the authority of a powerful, noble classic.*

**Vintage** 2022

**Region** Stolpman Estate  
Vineyard, Ballard Canyon AVA

**Components** Block 4 Chenin  
Blanc

**Farming** CCOF Organic  
Certified & Demeter Biodynamic  
Certified

**Harvest Date** September 3 &  
19

**Vinification** Immediately  
pressed into settling tank then  
racked to 500L Puncheon

**Vatting/Fermentation** Neutral  
500L French Vache Forest  
Ermitage puncheons

**Cooperage & Elevage** 20  
months in Neutral 500L French  
Vache Forest Ermitage  
puncheons

12.5% Alc by Vol