

# STOLPMAN

## L'AVION

OLD VINE

93% Roussanne / 7% Chardonnay

475 cases produced



### Stolpman's Old Vine Roussanne

We feel we have a singular opportunity to make opulent, intriguing Roussanne. Our southern location near 34 degrees latitude gives the Roussanne intense sunshine to tan the grapes their namesake "Rousse" or Rust color. Limestone soils and Pacific-influenced cold nights combine to maintain acidity late in the year. Low humidity and high winds keep the grapes clear of mold and for better or worse, we never get significant rainfall through harvest. We can "wait out" the late-ripening grape until it is perfectly golden and concentrated.

We take every possible effort in the vineyard to optimize the potential of our Roussanne fruit. In the late summer we pull every leaf away from the fruit to allow for full sun penetration. Then, about a month prior to harvest, when the sun-exposed side of each cluster tans, but the inside of the cluster remains green, every grape cluster is gently hand-rotated 180 degrees to facilitate an even sun-tan. We could not make L'Avion without the focus and determination of our full time crew, La Cuadrilla.

*The deep golden hue speaks to the viscosity and power of the benchmark 2022 L'Avion. So creamy the oak framework hides undetected in the form of some almost chewable umami. The wine is a dinner course unto itself. Lemon verbena and green apple effortlessly maintain the honeysuckle freshness. This vintage will be a true test of discipline to hold wine for library release in 10-12 years. Upon release, we expect this wine to rival the best in our 21 year history of making L'Avion.*

**Vintage** 2022

**Region** Ballard Canyon AVA

**Farming** Certified Organic & Biodynamic

**Components** Block 4 & 7 old-vine Roussanne, Block 10 Chardonnay

**Harvest Date** October 25

**Vinification** Immediate gentle press

**Vatting/Fermentation** Fermented in 100% New 500L French Vache Forest Ermitage puncheons

**Cooperage & Elevage** Racked to 60% new, 40% neutral 500L French Vache Forest Ermitage puncheons for a 30+ day primary fermentation

13.5% Alc by Vol

≠ Estate, So Fresh, Combe ≠

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