

Stolpman

UNFILTERED

100% Sauvignon Blanc

1260 cases produced



Cloudy & Unfiltered Sauv B.

I'll never forget the first time I tasted cloudy Sauvignon Blanc as it fermented in the winery. It was the 2008 vintage, and the wine tasted rich and creamy, yet zingy and refreshing. I immediately asked "why can't we bottle this?"

The only answer was, "Sauvignon Blanc drinkers want transparent, clear Sauv B!" Filtering the wine for clarity delivers a light, crisp beverage that is widely associated with the varietal but so different than the magical glass I tasted out of the fermenting tank!

After successfully capturing the fresh magic in 2022 and 2023 with just 100 and 300 cases produced respectively, we've jumped off and isolated the entire own-rooted estate Sauvignon Blanc block for this deliciously unique cuvee. The lower yielding own-rooted Sauvignon Blanc vines deliver even more flavor concentration and richness.

We first planted this varietal purely because the benchmark French Sauvignon Blancs we adored grew on compacted seashells, Limestone. This past harvest, we gathered in our Lompoc winery to enjoy the magic of the 2024 out of barrel and to brainstorm about what is unique about our own Limestone seabed. That same day, shark tracking apps showed 3 tagged Great Whites lurking just to our west. Avid surfer and head winemaker Kyle Knapp survived a Great White shark attack at Surf Beach, Lompoc, back in 2008; the same year I fell in love with cloudy, fresh Sauvignon Blanc! The new label was born.

Healthy winter rain, almost mirroring 2023 precipitation pattern, set us off on a relatively late bud break. The vines naturally set a lighter crop than 2023, and minimal cluster thinning was needed as the vines had already balanced themselves. Summer proved beautifully moderate and weather didn't warm up until the second week of September. Sauv Blanc hit the pinnacle of ripening just as the prolonged warm spell kicked in.

Fresh, crushed pineapple submerged in creamy coconut. A fancy blend-ed Pina Colada but with a balancing kick of Sauvignon Blanc crispness that rum could never deliver - maybe that special occasion virgin Pina Colada Mom and Dad bought you at the first dinner in a new exotic locale - brimming with excitement and exploration. While the first two releases of Unfiltered Sauvignon Blanc were as fleeting as the perfect tropical family getaway, we've boosted production to have stock through the summer this round.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 5
Own-Rooted Sauvignon Blanc

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date September 10

Vinification Direct Press prior
to fermentation

Vatting/Fermentation 80%
Neutral 500L Puncheon, 20%
Stainless Steel

Cooperage & Elevage 500L
neutral French vache forest
Ermitage puncheons for 3
months

12.5% Alc by Vol