Stolpman

VIN GRIS

70% Gamay Noir / 30% Trousseau 1000 cases produced



Stolpman's Unfiltered Vin Gris

Unbridled with concern over categorizing this wine as a Red or a Rose, we've pursued the heights of pure deliciousness in our Vin Gris since 2017.

Uncrushed, left whole cluster for two weeks. The untouched grapes sit exposed to air, not carbonic, to allow for supple roundness and secondary flavor and texture to naturally evolve. For the second vintage in a row, we've settled on the blend of 70% Gamay and 30% Trousseau, but the 2024 shows more ripeness and depth due to the vintages low yield. 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. Trousseau and Gamay both steadily marched towards ripeness together, and we snagged both in the wee hours of September 6th. The lower yields of 2024 are especially apparent in the augmented ripeness and concentration of the 2024 Vin Gris.

High-toned fruit punch perfection over firmer cranberry and boysenberry crunchiness. With a quenching zip of acid and tannin, the wine blazes a streak straight through the mouth to a lightweight carbon fiber framework finish. Warming up with air, more piercing, deeper red fruits emerge and the wine becomes weightier: a heavy ground fog wrapping around the hills beneath an ultra-bright sunrise overhead. The perfect hybrid between rosé and red.

Vintage 2024

Region Stolpman Estate Vineyard, Ballard Canyon AVA

Components Block 10 Gamay, Block 5,6 Trousseau

Farming CCOF Organic Certified & Demeter Biodynamic Certified

Harvest Date September 6

Vinification Uncrushed, 100% whole cluster

Vatting/Fermentation
Combination of concrete and open top stainless steel with cloth coverings

Cooperage & Elevage 500L neutral French vache forest Ermitage puncheons

12.5% Alc by Vol