

STOLPMAN

VIOGNIER

100% Viognier
350 cases produced



Stolpman's Bright & Fresh Viognier

Initially planted to co-ferment Viognier with Syrah, Viognier has become a quiet favorite among wine club members. With only a few acres planted, the wine seldom makes it out into the world of distribution and it sells out upon release.

Like all of our wines at Stolpman, we aim to harvest Viognier for a bright, fresh, and energetic profile.

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. This all led up to even, slow ripening and a strategic harvest. For the early ripening Viognier, we feel we nailed the pick for the combination of fruit concentration and freshness. In 2023 we made two harvests passes a week apart, the first for fresh acidity and the second for riper fruit concentration.

The light, clear appearance almost deceives the senses and fails to prepare one for the power of sensations this wine packs into the nose and palate. Entire fields of white and yellow flowers over ripe apple and peach falling into a bed of poached pears > all encapsulated in one taste of this extraordinary vintage. Long lingering pear buttressed with racing acidity providing the brightness to support the magnitude of floral and fruit flavors.

Vintage 2023

Region Ballard Canyon AVA

Components Block 4, 1999 planting

Farming Certified Organic & Biodynamic

Harvest Date September 28 & October 5

Vinification Cold pressed prior to fermentation

Vatting/Fermentation 50% 500L neutral French Vache Forest Ermitage puncheons, 50% stainless steel

Cooperage & Elevage 4 months in 500L neutral French Vache Forest Ermitage puncheons

12.5% Alc by Vol

≠ Estate, So Fresh, Combe ≠

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