

2010 L'AVION

Roussanne is definitely sympatico with the Stolpman Estate. Between Ruben's exceptional farming of these vines and their placement in both the cooler Western and lower parts of the vineyard, our Roussanne ripens perfectly in a gradual and gentle fashion. We regularly harvest the Roussanne at Stolpman with lower potential alcohols than our Syrahs, usually in the month of November. Fermented with indigenous yeast, in 100% new puncheons, the 2010 L'Avion spent 12 months in oak on lees and 3 months in tank before bottling. Figs, melons, honey, beeswax, and jasmine tea burst from the glass, with hints of blood orange in the subtle flavors. The mouthfeel of the L'Avion is one of its hallmarks and the 2010 is extravagantly textured with a long clean finish.

- Sashi Moorman, Winemaker

HARVEST DATES:

November 16th, 2010

FERMENTATION:

4-5 week fermentation

COOPERAGES:

100% New Ermitage puncheon

VARIETAL BLEND:

100% Roussanne

FINAL ANALYSIS:

Alcohol: 14.1%, TA: 5.4g/L pH: 3.95

BOTTLING DATE:

6/6/2012

CASE PRODUCTION:

1030 cases

