





The Ballard Canyon Roussanne is made entirely from Stolpman Vineyard, one of the finest Roussanne vineyards in Ballard Canyon. The site is thoughtfully farmed by grower Ruben Solorzano. Winemaker Angela Osborne selects the optimum picking time for the site, and then guides the wine through fermentation, to offer a nuanced expression of the variety.

After harvest, the fruit is gently whole cluster pressed, and the fermentation happens naturally with ambient yeast, in a combination of neutral French barrels and stainless steel. To highlight mouthfeel and a balance between the two varietals, the wine was aged on lees for 11 months. The lees help bring additional texture and depth to the wine, while the stainless steel barrel helps bring out Roussanne's spine of resplendent acidity. The result is a gorgeous balance of concentration, freshness, and texture

VINEYARD: 100% Stolpman
VARIETIES: 100% Roussanne

AVA: Ballard Canyon

**ALCOHOL:** 13.4%

**pH:** 3.63

WINEMAKING: 100% whole cluster pressed, barrel fermented

**ELEVAGE:** 11 months in neutral French barrique, 50% stainless

steel barrel

**BOTTLING DATE:** August 27, 2018

**RELEASE DATE:** September 7, 2019

**SRP:** \$50

