



1998 Stolpman Vineyard Roussanne (Botrytis)

The *1998 Stolpman Vineyard Roussanne* is made from a single ton of Botritisized grapes which were hand-sorted, foot-stomped, and basket-pressed. The final wine has about 10 percent residual sugar, more than 15 percent alcohol, and wildly vibrant tropical fruit flavors. It spent seven months in a neutral French oak barrel before being racked into a new barrel to balance its flavors. (50 cases produced)

- Stolpman Vineyard fruit harvested on October 31, 1998, 32.2 Brix sugar, 3.5 pH
- One ton of botrytis clusters hand sorted with nearly half a ton of under-ripe berries discarded.
- Foot-stomped, with 48 hours of skin contact before pressing in a small basket press.
- Inoculated with Assmanhausen yeast.
- Only a 1/3rd complete ML fermentation.
- Racked into a new Billon French oak barrel in May.
- Stirred wine twice a month until January
- Wine remained on lees until finishing
- Lightly filtered
- 10% residual sugar
- Bottled September 1999

Food Pairing: This is a sweet, but relatively light and elegant dessert wine. Try it with cheese, tropical fruit, chocolate, or ice cream. Yummy!