

STOLPMAN VINEYARDS

BALLARD CANYON

GRENACHE 2013

TECH

VINEYARD COMPONENTS

mostly block 1 (old vines)

VARIETAL BLEND

100% Grenache

VINIFICATION

open top concrete fermenters, fermented
w/native yeasts

FINAL ANALYSIS

alcohol: 14.5%

VATTING/FERMENTATION

100% whole cluster fermentation

COOPERAGES & ELEVAGE

aged in 100% neutral 500L puncheon

RELEASE DATE

April 2015

HARVEST DATE

late October 2013

TOTAL PRODUCTION

725 cases

2434 ALAMO PINTADO AVE - PO BOX 488

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WWW.STOLPMANVINEYARDS.COM

NOTES

BACKGROUND

Grenache always placed second behind Syrah according to Sashi Moorman. While he loves Chateau Rayas, he never attempted a Grenache himself until the 2006 vintage. Apart from the wine being delicious and a big hit among our club members, Sashi had another revelation. As we grew in size, making more of the vineyard into wine rather than selling the fruit, Grenache fit nicely into the winery's harvest schedule.

VINTAGE

Gaining popularity in the Central Coast wine scene with every vintage, Stolpman Vineyards has steered clear of the temptation Grenache naturally provides: to make over-ripe, thick Grenache, high in alcohol.

That being said, the 2013 Grenache does not get cornered into the realm of restraint, elegance, and femininity. This wine becomes more one-of-a-kind with each vintage as we hone our techniques in the vineyard and the winery.

SENSORY

From appearances alone - the darker, intense hue of black-cherry red in the glass - the 2013 Grenache makes a statement. For those who have followed our Grenache saga, the 2013 walks the tight-rope between verry 2012 austerity and voluptuous 2008 monstrosity. A core of intense, fresh berry fruit dominates the nose, front and middle palate and already couches the firm tannin on the finish. While the wine packs a punch there is also a sense of balance & liveliness.

VINEYARD

Ruben designed these Grenache blocks to tent the fruit with a triangular canopy, two feet wide at the bottom, rising to a point at the top. The red Grenache fruit is picked only from the clusters set within the tent. Delicate Grenache fruit bleaches in our intense sunlight and must be shaded by leaves. The radiant heat of the canopy also keeps the Grenache warmer at night, allowing for accelerated seed and skin maturity - the result - a smoother finish. La Cuadrilla picks off any fruit hanging outside the tent in August, destined for our rose. The Crew waits two months to return for the red wine harvest, giving the vines time to adapt to the lower fruit load and exhaust every ounce of energy in perfecting the remaining clusters. The result, even more intensity!