

# STOLPMAN

≠ Estate, So Fresh, Combe ≠

## HAIR OF THE BEAR 2018

### TECH

#### VINEYARD COMPONENTS

Block 1 Petite Sirah, Block 3 Roussanne

#### VARIETAL BLEND

75% Petite Sirah, 25% Roussanne  
(co-fermented)

#### VINIFICATION

De-stemmed, foot trod, and pumped over twice  
daily through Native fermentation, no sulfur  
added through fermentation

#### FINAL ANALYSIS

alcohol: 14.5%

#### VATTING/FERMENTATION

Concrete open top fermentation for 30 days

#### COOPERAGES & ELEVAGE

67% onced-used, 33% neutral New French Oak  
puncheon

#### RELEASE DATE

October 2020

#### HARVEST DATE

November 12 2018

#### TOTAL PRODUCTION

145 cases

### BACKGROUND

We've bottled wine from the 3.5 acre 1992 planting of Petite Sirah on only a few occasions. Especially in the extremes of Ballard Canyon, winemakers must wait for the Petite Sirah skins to soften in order to avoid burly, coarse tannins. This often means picking at extremely high sugars and bottling wines with hotter alcohol levels than we prefer.

In 2016, winemaker Kyle Knapp had the brilliant idea of co-fermenting the powerful, black varietal with soft, rich, and cushioning Roussanne. Roussanne ripens extremely late here on the vineyard, so it naturally brings the sugar content down – translating to 1.5% less alcohol than if we left the Petite Sirah monocepage. During fermentation, the golden Roussanne polishes the raw power of the Petite Sirah into an elegant, fine wine.

In recognition of the winemaker's triumphant wine, artist Eric Beltz drew a rugged, older version of Kyle Knapp emerging from the wilderness with a domesticated bear by his side. A parallel to Roussanne taming the wild Petite Sirah. The term "Hair of the Bear" described a top-notch frontiersman or trapper back in the days of the Wild West and California Gold Rush.

### VINTAGE

A sign of the perfectly even, moderate 2018 vintage, we harvested Hair of the Bear a month later than the 2017. Sugars and flavors accumulated slowly and evenly.

2018 follows the even-numbered vintages of late in being upfront yummy and hedonistic. Good news for Hair of the Bear, perhaps our most Hedonistic cuvee from one of our most Hedonistic vintages!

### AT THE WINERY

The winery team practiced disciplined patience in both waiting well into November to harvest and then with an extended fermentation and skin contact in concrete. The gold and black skins took 30 days to marry before we drained the wine into oak. More confident in the cuvee than ever, no new barrels were used for the 2018 (unlike the 2016 and 2017 when Hair of the Bear was the only red wine to get new wood).

### SENSORY

2018 Hair of the Bear captures the vision of the wine. Massive and dark with a wild savory forest element. The refined Roussanne shines like a ray of light through the dark density making the wine inviting and attractive. The wine gives me the feeling of being at the Hair of the Bear's wilderness retreat nestled in the dewy, tree-lined meadow dotted with wild-flowers and of course, an aromatic herb garden to season the wood-smoked protein on the spit.