

STOLPMAN VINEYARDS

BALLARD CANYON

LA CUADRILLA 2015 *'the crew'*

TECH

VINEYARD COMPONENTS

blocks 1, 2, 3 & 5

VARIETAL BLEND

68% Syrah, 20% Grenache & 12% Sangiovese

FINAL ANALYSIS

alcohol: 13.9%

VINIFICATION

native fermentation in concrete

COOPERAGES & ELEVAGE

neutral oak

RELEASE DATE

April 2017

HARVEST DATE

August 24 to September 24 2015

TOTAL PRODUCTION

2800 cases

2434 ALAMO PINTADO AVE - PO BOX 488

LOS OLIVOS CA 93441 USA

TEL. 1 805 688 0400

WWW.STOLPMANVINEYARDS.COM

NOTES

BACKGROUND

Today's La Cuadrilla program started when two aspirations collided. After taking over vineyard management in 1994, Ruben Solorzano aimed to further engage our workers. He wanted our crew members to learn the lifecycle of the vine and become engaged and passionate about their work.

Meanwhile, Tom Stolpman yearned for his employees to enjoy the fruits of their labor. He wanted his workers to learn to appreciate the quality of wine that their hard work created.

A man of action, Ruben started a training program in which he gave one Cuadra - a small vineyard block - to his team so they would take responsibility for their land. Each crew member became the farmer rather than just the worker. A few years later, once the crew had independently mastered vineyard management, Ruben revealed his grand experiment to Mr. Stolpman. Thrilled, Tom declared that all of the wine made from the crew's training Cuadra would be given to the team members for their own consumption. Having the self-titled wine at the dinner table served as both a source of pride and a chance to appreciate the fruits of their labor.

Beginning with the 2009 vintage, we expanded the Cuadrilla program to blend in more wine from the vineyard in addition to the training Cuadra. Today, 10% of the vineyard's production goes into the blend. The profits are returned to the crew members, divided by seniority, in the form of a year end bonus.

Because Ruben rotates the Cuadra to a different area of the vineyard each year, the blend of La Cuadrilla changes each vintage. Inspired by the perpetual change and innovation, creative director Kari Crist takes a new black and white photo for each vintage's release. The photos always relate to the Cuadrilla members.

This year, Kari took a photo of our round weeding sickle - The compact machete we use to hand-cut the weeds in the high-density vineyards where tractors can't fit. These 6,000 vines per acre blocks would be unmanageable without a dedicated vineyard crew willing to work totally old-school.

VINTAGE

2015 La Cuadrilla is one of the crew's most serious efforts to date. The vintage's low yields grant concentration and depth to the cuvee. La Cuadrilla isn't a power house, but instead, shows piercing red fruit flavors.

AT THE WINERY

The Cuadrilla blend begins with the wine from the crew's training block as its base. In 2015, Ruben allotted a block of old vine Grenache for the crew. We then blend other lots of the vineyard, starting with the juiciest, most approachable Syrah barrels. To play into the red fruit profile of the wine, we decided to add a touch of Sangiovese to the final blend.

SENSORY

2015 La Cuadrilla bursts with red fruit backed with subtle spice and tannin. Finely balanced, the wine rewards the palate with both pure pleasure and sophistication. A nice earthy-mineral note provides a check to the scrumptiously accessible front palate.