

STOLPMAN VINEYARDS

BALLARD CANYON

PARA MARIA 2014

de los tecolotes

TECH

VINEYARD COMPONENTS

Block 6 Syrah, Block B Syrah bottoms, High
Density

VARIETAL BLEND

100% Syrah

VINIFICATION

85% natively fermented in unsealed concrete.
left on skins 3 weeks. 15% carbonic
fermentation in sealed stainless steel

FINAL ANALYSIS

alcohol: 14.1%

COOPERAGES & ELEVAGE

a mix of neutral 500L Puncheons & 228L
barrels, the former to preserve freshness the
latter to promote early evolution

RELEASE DATE

October 2015

HARVEST DATE

September 29th - 31th, 2014

TOTAL PRODUCTION

1600 cases

2434 ALAMO PINTADO AVE - PO BOX 488

LOS OLIVOS CA 93441 USA

TEL. 1 805 688 0400

WWW.STOLPMANVINEYARDS.COM

NOTES

BACKGROUND

Para Maria is our partnership with vineyard manager Ruben Solorzano and his wife, Maria, our forewoman. 2014 marks Para Maria's inaugural vintage.

Maria Solorzano grew up in the small Jaliscan village of Santa Cruz two hours away from Gaudalajara and just a few miles from Ruben's Ranchito. Ruben and other locals in the area always referred to people from Santa Cruz as Tecolotes, owls. There to our creative director Kari Crist created a beautiful hand-carved woodblock print of an Owl's face and we officially named the new wine "Para Maria de los Tecolotes" For Maria of the Owls.

VINTAGE

The even heat of 2014 began in March and allowed ample time for ripe flavors to develop. Nights stayed relatively warm, allowing for tannins to become rounder. Across the board, wines are deliciously accessible and ready to drink!

AT THE WINERY

The majority of Para Maria was foot trod immediately upon sorting into concrete fermenters. The wine was pumped over for three weeks, with only an occasional punch down. The resulting wine has fine, integrated tannin. To play into the fresh profile of the early release red wine, 15% of the lot was fermented uncrushed, whole-cluster in a sealed carbonic environment. Despite making no effort to extract skin influence, this portion came out dark purple in color, medium bodied, and with a lively zing across the palate.

SENSORY

Dark and dense Syrah with an inviting, lush nose. The 15% carbonic element gives the wine added freshness and even a nice pop of liveliness and energy. Delicious and drinkable young, with blue-black fruit.