

# STOLPMAN

## PARA MARIA

SANTA BARBARA COUNTY  
2022

75% Syrah / 25% Petit Verdot  
3700 cases produced

### VINEYARD

#### Components

Sourced from vineyards under  
Ruben Solorzano's  
management

#### Harvest Date

October - Mid-November

### WINERY

#### Vinification

40% of Syrah Whole-cluster,  
carbonic fermentation in sealed  
tank. 35% of Syrah  
de-stemmed, traditional  
fermentation. 25% of Petit  
Verdot de-stemmed, open top

#### Vatting/Fermentation

All stainless steel tanks, sealed  
for Carbonic, open-topped for  
crushed fermentation

#### Cooperage & Elevage

100% Neutral oak barrels for 7  
months

14% Alc by Vol

### PARTNERSHIP

The Para Maria Brand is a 50-50  
partnership between the  
Stolpman and Solorzano  
families. As managers, Ruben  
and Maria opt not to take a cut  
of Stolpman's profit sharing  
program, La Cuadrilla.

### BACKGROUND

Maria Solorzano appears shy around visitors and she is always quick to smile. For anyone that sees her in action, it is clear that she leads by the example of her hard-work. Most comfortable in her routine of perpetual motion out on the vineyard - Maria runs perhaps the hardest working, most passionate vineyard crew in the world. On a daily basis, she teaches La Cuadrilla new techniques to execute a constant barrage of experiments - often adapting on the fly - figuring out practical ways of farming ridiculously high-density vineyards by hand or training canopies for ideal shading and wind-flow.

Label Art: The nickname for villagers from Santa Cruz, Jalisco; Maria's hometown, is "Tecolote" - or night owl. The name stems from the popular late night parties thrown in the town. Maria and La Cuadrilla also turn nocturnal for three months out of the year to harvest in the cold night air for maximum freshness. A resident female Great Horned Owl is the most prolific rodent control beast on the vineyard.

### VINTAGE

The second year of drought brought reduced yields throughout Santa Barbara County. The resulting small clusters burst with flavor concentration. A Labor Day heatwave accelerated ripening and we started harvesting Syrah for carbonic fermentation in early October, followed by traditionally crushed Syrah later in October, and finally picked the Petit Verdot in November.

### SENSORY

2022 Para Maria delivers delicate, medium-bodied perfection all about the red hues. Ripe yet bright, the wine stays lifted and high toned on its journey through the mouth. Concentrated Petit Verdot density plays sneakily on the mid-palate before swooping back up to a crisp finish of wild berries and red apples. The gentle touch of early-harvested, whole-grape fermented Syrah carries the day, relying on balancing acidity rather than dry tannins on the finish. The crushed Syrah plays a secondary role in giving the wine a pleasurable lushness behind the fresh, crunchy red fruits.

∞ Estate, So Fresh, Combe ∞

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