

# STOLPMAN

≠ Estate, So Fresh, Combe ≠

## MOURVEDRE *Pliocene* 2019

### TECH

#### VINEYARD COMPONENTS

6,000 vine/acre, own rooted, head pruned  
Enz-strain Mourvedre

#### VARIETAL BLEND

100% Mourvedre

#### VINIFICATION

35% whole-cluster

#### FINAL ANALYSIS

alcohol: 14%

#### VATTING/FERMENTATION

Native fermentation in open-top concrete, no  
sulfur additions through primary fermentation

#### COOPERAGES & ELEVAGE

10 months in neutral 500L French oak  
puncheon

#### RELEASE DATE

October 2020

#### HARVEST DATE

October 15 & 19, 2019

#### TOTAL PRODUCTION

420 cases

### BACKGROUND

With the world getting warmer and our obsession with Bandol bursting, we couldn't resist planting Mourvedre when we had the shot at obtaining world-class pre-clonal Mourvedre cuttings from the famous Enz Vineyard in San Benito County. Enz sits along the San Andreas fault and was originally planted by quarry-workers hacking and loading Limestone from the site onto railcars to San Francisco. That Limestone went into the concrete that built the city from the Gold Rush going forward and today the vineyards still grow happily and the quarry supplies decorative rock to architects and designers.

Mourvedre is a notoriously slow ripening varietal and without a cold vintage since 2010, we think we can consistently harvest a blockbuster wine, especially with such magical vine material. Mourvedre also allows us to further spread out our vintage later into the year, so we could plant more vineyards while still having the full-time Cuadrilla do all of our harvesting.

3 million years ago, during the Pliocene Era, tectonic movement elevated our land from the bottom of the ocean into a fertile freshwater estuary. Shells from creatures living during this time created the Limestone outcropping that defines our wine today.

### VINTAGE

2019 combines richness and intensity with high-toned energy from ideally moderate weather. Fruit hung long into autumn achieving ripeness while retaining unprecedented levels of acidity. This combination proved especially impactful for the late ripening Mourvedre.

### AT THE WINERY

Moderate use of stem-inclusion lends a savory structure to the juicy red fruit of the Mourvedre with the goal of creating a wine that will further develop over the next decade+ in bottle.

### SENSORY

Upon popping the cork, the young 2019 Pliocene shows piercing red fruit that laser beams to a sharply precise high toned finish. With a few minutes of air, a thicker red cut of fruit unleashes with deeper red hues and a tinge of tar. It's still early, but this wine gives us further hope that the Pliocenes block will redefine Mourvedre in California.