

PARA MARIA

de los tecolotes

ROSE 2016

TECH

VINEYARD COMPONENTS

70% Cabernet Sauvignon, Los Olivos District
30% Stolpman Estate Syrah, Block 2

VARIETAL BLEND

70% Cabernet Sauvignon, 30% Syrah

FINAL ANALYSIS

alcohol: 12%

VATTING/FERMENTATION

native fermentation in 100% stainless steel

COOPERAGES & ELEVAGE

100% stainless steel

RELEASE DATE

April 2017

HARVEST DATE

Cabernet Sauvignon harvested on September
8, 2016, Syrah harvested on September 17,
2016

TOTAL PRODUCTION

950 cases

2434 ALAMO PINTADO AVE - PO BOX 488
LOS OLIVOS CA 93441 USA
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NOTES

BACKGROUND

In 2014 we partnered with our vineyard manager Ruben Solorzano and his wife, our forewoman, Maria, to make Para Maria red wine. The nickname for the villagers of Maria's home town, Santa Cruz, in Jalisco, Mexico - is Tecolote - or night owl. Creative Director Kari Crist created a wood carving of a Great Horned Owl and presses a new owl face stamp from the wood every vintage. For the Rose label, Kari inversed the black and white image to highlight the wine's light pink, salmon color.

We source much of our Para Maria blends from other vineyards under Ruben's management. Through his relationships, we secure some of Ruben's favorite blocks each year. In 2016, the opportunity arose to early harvest 10 tons of Cabernet Sauvignon from a vineyard 5 miles southeast of Stolpman. 9 days later, we decided to early harvest a few clusters off of our Durrell clone Block 2 Syrah, grapes usually destined for Originals Syrah. Both picks were designed to lessen the fruit load on vines, aiding ripening for the remaining fruit. The result is an insanely delicious, vibrant, and crisp Rose!

VINTAGE

The combination of healthy yields and cold nights in 2016 led Ruben to further reduce crops as we approached red wine harvest. Removing fruit at low sugars created an opportunity to make a low alcohol, refreshing rose. Hopefully healthy yields will continue and we can make Para Maria Rose every year.

AT THE WINERY

To ensure a lightweight, crisp rose, we pressed the Cabernet Sauvignon fruit immediately. The Syrah was crushed and left to rest with skins for 6 hours to absorb a bright pink color. Both components fermented slowly at extremely low temperatures to ensure freshness. The wine fermented and cold-stabilized in stainless steel prior to bottling.

SENSORY

Extremely bright and refreshing, the pale salmon Rose comes off bone-dry and zesty. Para Maria shows light and pure, straight-forward and delicious, with just a flare of exotic lychee, star fruit, and jasmine. A lively tangerine peel spray softly feathers the palate though the finish.