

PRODUCED & BOTTLED BY  
**STOLPMAN VINEYARDS**  
LOMPOC CALIFORNIA

*SO FRESH*

**SYRAH**  
**BALLARD CANYON**  
'SO HOT'  
**2020**

## TECHNICAL

### VINEYARD COMPONENTS

La Croce Block High Density Clone 383

### VARIETAL BLEND

100% Syrah

### VINIFICATION

Whole-Cluster, Sans Soufre

### FINAL ANALYSIS

alcohol: 12.5%

### VATTING/FERMENTATION

9-12 day native, carbonic whole-cluster fermentation in sealed stainless steel

### COOPERAGES & ELEVAGE

100% Neutral French Ermitage 500L Puncheons, 5 months

### RELEASE DATE

November 2021

### HARVEST DATE

September 22, 2020

### TOTAL PRODUCTION

120 cases

### VINTAGE

A warm vintage led to deep, full bodied traditional reds. Picked early for a lower alcohol and lighter body, the 2020 Syrah So Hot delivers a ton of energy and little trace of the hot weather.

### SENSORY

A delicate, lifted rose petal, violet nose beaming into deep purple depth. On the palate lies a fresh, raw youthful vibrancy and fresh pepper. Taught firmness underscored by a fine tannin grip. An exceedingly pretty Syrah with just a tinge of subtle, savory tobacco leaf. To experience this beautiful young wine at its peak, start popping bottles in 2023.

## BACKGROUND

As we enjoy French Syrah, especially wines from Cornas and St. Joseph, we ask ourselves, "how we can make softer, more feathery Syrah in Ballard Canyon?"

Although we pride ourselves in bright energy and balance in all Stolpman Syrah cuvees, when compared to our favorite French wines, our wines are richer and more coating.

Firmer tannin develops from skins that must ward off intense sun and then those skins must be hearty enough to insulate against 40 degree drops in temperature every night. Concentration comes naturally from dry farming in a region that receives no rain during the growing season.

If we leave our Syrah grapes uncrushed through fermentation, the texture and flavor from our thick Syrah skins become less invasive. We have the opportunity to make a delicate, pretty wine. Picking at a slightly lower sugar level and fermenting without oxygen gives the wine further lift and brightness.