

STOLPMAN

≠ Estate, So Fresh, Combe ≠

SYRAH 2020 *Angeli*

TECH

VINEYARD COMPONENTS

Own-rooted Syrah selected from the Block
5 ridgeline focused on Massal strains

VARIETAL BLEND

100% Syrah

VINIFICATION

100% de-stemmed

FINAL ANALYSIS

alcohol: 14.1%

VATTING/FERMENTATION

Native Fermentation in open top Concrete
tanks for 21 days

COOPERAGES & ELEVAGE

Neutral 500L French Ermitage Puncheons
from the Vache Forest

RELEASE DATE

March 2022

HARVEST DATE

Sep 16 & 23 2020

TOTAL PRODUCTION

505 cases

BACKGROUND

Founder Tom Stolpman wanted to honor his wife, Marilyn, and her family, the Angeli clan, by naming a special wine after her. After decades of research and experimentation, the Angeli wine has now been sourced from her own block for well over a decade. These vines represent our oldest own-rooted Syrah planting – a planting practice that while risky, delivers a whole new level of potential for our wines.

VINTAGE

The 2020 vintage started with much needed late rain in March and April. The cold moisture pushed back bud break and set up an anticipated late harvest. Ripening then accelerated after late summer heat waves. The warmth created rich, opulent Syrah cuvees that are already open and inviting.

SENSORY

Booming red fruit intensity sounds the alarm for a rogue wave of coating, decadent, luxurious texture overwhelming the brain's pleasure center. Even in its youth, the wine has no rough edge to soften although there is still an energetic tangerine zip on the finish in its youth. An absolute all-star, gorgeous Angeli bottling, making Mama Angeli proud!