

STOLPMAN VINEYARDS

BALLARD CANYON

HILLTOPS SYRAH 2015

TECH

VINEYARD COMPONENTS

the crown of Block B, high density

VARIETAL BLEND

100% Syrah

VINIFICATION

30% whole-cluster

FINAL ANALYSIS

alcohol: 14.1%

VATTING/FERMENTATION

native fermentation in concrete tank

COOPERAGES & ELEVAGE

100% neutral 500L Ermitage puncheon

RELEASE DATE

April 2018

HARVEST DATE

September 3-4, 2015

TOTAL PRODUCTION

490 cases

2434 ALAMO PINTADO AVE - PO BOX 488

LOS OLIVOS CA 93441 USA

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NOTES

BACKGROUND

We originally selected barrels of Hilltops Syrah from each of the three ridgelines in the vineyard. Up here, rocky topsoil and wind exposure combine to limit yields for more flavor intensity. For the past few years, Hilltops Syrah has been selected from only the center hilltop of the vineyard that is planted at high density. Vine competition and less fruit per vine results in even further depth.

VINTAGE

High springtime winds blew off many flowers, significantly reducing the yield per vine. That summer, warm conditions allowed vines to ripen their reduced crop loads unprecedentedly early. Ripeness certainly wasn't an issue in 2015, and the wines all show power and complexity.

AT THE WINERY

2015 grapes burst with concentrated flavor and we became obsessed with treating the fruit gently to let every nuance shine through to the wines. Because we didn't have much fruit to process, we could sort every cluster, every grape, and check in on fermentations constantly. The resulting wines show a ton of energy and complexity – we just don't have enough of them.

SENSORY

Muddled fresh berries framed with dried herbs and the citrus spray of tangerine peels. Charcoal and graphite lend a serious, savory profile upfront. Perhaps the ultimate pairing wine with a steak, underneath the energetic plane of fruit flavors I almost taste charred meat seasoned with salt and pepper. This wine has a load of personality and continues to open up hours after opening.