

STOLPMAN

≠ Estate, So Fresh, Combe ≠

PARA MARIA 2019

de las tecolotes

TECH

VINEYARD COMPONENTS

Sourced from vineyards under Ruben Solorzano's control

VARIETAL BLEND

80% Syrah / 20% Petit Verdot

VINIFICATION

40% Syrah (whole-cluster Carbonic Fermentation in sealed tank), 40% Syrah (de-stemmed, traditional open top fermentation), 20% Petit Verdot (de-stemmed, open-top)

FINAL ANALYSIS

alcohol: 14.1%

VATTING/FERMENTATION

All stainless steel tanks, sealed for Carbonic, open-topped for crushed fermentation

COOPERAGES & ELEVAGE

100% neutral oak barrels for 9 months

RELEASE DATE

October 2020

HARVEST DATE

All of October 2019

TOTAL PRODUCTION

3800 cases

BACKGROUND

Maria Solorzano appears shy around visitors and she is always quick to smile. For anyone that sees her in action, it is clear that she leads by the example of her hard-work. Most comfortable in her routine of perpetual motion out on the vineyard – Maria runs perhaps the hardest working, most passionate vineyard crew in the world. On a daily basis, she teaches La Cuadrilla new techniques to execute a constant barrage of experiments – often adapting on the fly – figuring out practical ways of farming ridiculously high-density vineyards by hand or training canopies for ideal shading and wind-flow.

LABEL ART

The nickname for villagers from Santa Cruz, Jalisco; Maria's hometown, is "Tecolote" – or night owl. The name stems from the popular late night parties thrown in the town. Maria and La Cuadrilla also turn nocturnal for three months out of the year to harvest in the cold night air for maximum freshness. A resident female Great Horned Owl is the most prolific rodent control beast on the vineyard.

The Para Maria Brand is a 50-50 partnership between the Stolpman and Solorzano families.

VINTAGE

2019 marked the second vintage in a row without harvest-time heat spikes. Facial Expressions around the team conveyed our shared thoughts and feelings without saying a word – a certain giddiness that we had a shot at replaying 2018 armed with that year of heat-free experience. And, the acids were hanging even higher and fresher than 2018.

AT THE WINERY

We've settled into a rhythm with Para Maria. 40% earlier picked whole-cluster, whole-grape "carbonic" fermented syrah for brightness and freshness. 40% de-stemmed crushed traditional syrah for a dense core. 20% de-stemmed Petit Verdot for a depth and cushion.

SENSORY

Taut blue and red plums spin seamlessly into high-toned, fiery red brightness. A winning combination of freshness and ripe depth.