

PARA MARIA

de los tecolotes

ROSE 2019 *Para Maria*

TECH

VARIETAL BLEND

100% Syrah

VINEYARD COMPONENTS

A wide variety of Ruben Solorzano's vineyards from Santa Ynez Valley, Los Olivos, Ballard Canyon, and Happy Canyon AVAs.

FINAL ANALYSIS

alcohol: 12.5%

VINIFICATION

2 hours on the skin
Cold, Native Fermentation

VATTING/FERMENTATION

Fermented in stainless steel tanks at 55 degrees Fahrenheit

COOPERAGES & ELEVAGE

Held at 31 degrees Fahrenheit until bottling

RELEASE DATE

April 2020

HARVEST DATE

September 3 - October 2, 2019

TOTAL PRODUCTION

2200 cases

NOTES

BACKGROUND

Maria Solorzano is shy around visitors and quick to smile. For anyone that sees her in action, it is clear that she leads by the example of her own work ethic. Maria is most comfortable in her routine of perpetual motion out on the vineyard – checking the vines and directing the crew. Maria, solely in charge with a quiet, commanding presence, heads the day-to-day operation at Stolpman. She 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.

Para Maria 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.

SENSORY

Bubbling ruby red grapefruit and red apple pop out of the glass above an energetic peachy glow. While the 2019 Para Maria Rose finishes dry a light dusting of citrus fruit lingers through.