



## 2007 Stolpman Grenache

Stolpman Grenache is made in the style of Chateau Neuf du Pape Rouge, rather than its ancestor in Spain, Old Vine Garnacha. Stolpman Grenache is red in color and taste, rather than thick and purple. The wine is intended to be less full bodied than the Stolpman Syrah, while still possessing an attractive ripe red cherry component. The earthy mid-palate softly backs up the up-front fruit, and the walloping tannic finish will settle over the next 2-3 years. While young, the Grenache pops out of the glass with freshly cut red berry aromas.

In some years the Grenache is used to brighten the Stolpman's Estate Syrah. However, in 2007 winemaker Sashi Moorman was so happy with the Grenache and Syrah separately, he fermented them apart. This, along with the termination of Grenache contracts to other wineries, allowed Stolpman to produce 500 cases of 2007 Grenache.

Both the Grenache and Sangiovese are seen as complimentary side projects to the Syrah focus at Stolpman. Not quite as complex, the wines are often more approachable when young, and not as overwhelmingly mouth-filling. Grenache is possibly the most "old world", or elegant, of all of the Stolpman wines.

100% Grenache planted in three different blocks, interspersed by Syrah. All of the blocks are located on the ridgeline running adjacent to Ballard Creek and Ballard Canyon road. The Grenache is picked over 2-3 weeks in October, starting with the clusters on the south-facing side of the rows on the afternoon (West) side of the ridge, followed by the south-side of the morning-side. Lastly, the north side of the vines are picked once they reach adequate color, sugar, and most importantly, vibrant taste. A portion of the clusters are fermented whole, usually around 25%. All of the Grenache is aged in 2<sup>nd</sup>-fill French Oak for at least 16 months.

Stephen Tanzer International Wine Cellar **92 Points**