



2008 Stolpman Originals Syrah

Originals Syrah comes from the first syrah vines planted in Ballard Canyon. Its April 2010 release coincided with the decision to petition for an official Ballard Canyon AVA. While not really old enough to call “Old Vine” relative to other appellations in the world, these fully mature vines created a remarkably unique wine in 2008, so good, Sashi Moorman decided to keep it separate rather than blend into the Hilltops or Estate Syrahs.

With Roots planted in 1992, the Originals block of Syrah is located on the easternmost ridgeline of the vineyard, running alongside Ballard Canyon Road.

Originals Syrah shows dense, deep, and lush. It’s extremely fruit forward and approachable compared to the usual Stolpman style of bright and tight Syrah. The weight and concentration “wow” even the biggest Stolpman fans.

Originals Syrah is the first red wine to be released from the stunning 2008 vintage. In 2008, the vineyard was hit by an unusual frost in April, causing some of the tiny buds to freeze and die. Then in June, before the canopy had grown enough to fully shade the small clusters, a heat wave reaching 113 degrees burnt some of the crop on the south-facing side of the vines. The result was about a 25% reduction in the harvest. However, the fruit that did survive is of stupendous quality. It’s the typical scenario of an inverse ratio of quality versus quantity at Stolpman. In 2008, the equation was even more extreme, with average yields under 1.5 tons per acre.

The deep color is augmented by a 3% Viognier cofermentation. Viognier juice extracts more color out of the Syrah skins than Syrah by itself. Viognier also magnifies the aromatics just a hint!

The 2008 vintage is already drinking very well after only a few minutes of air. Drink now through 2020.