

# 2006 Stolpman Vineyards Hilltops Syrah

## Vintage Info:

2006 was a long vintage due to unusually moderate, cool temperatures. Some vintners in Santa Barbara County picked through the Thanksgiving Holiday into December in order to achieve desired ripeness. The Syrah grapes destined for the Hilltops were picked in late October and Early November, when Sashi Moorman felt the taste profile was ideal.

## Stolpman Vineyards: 100% Estate Grown: Santa Ynez AVA (Ballard Canyon sub-zone)

Soil type: Thin Layer of Clay and Shale topsoil over Limestone

Trellis type: VSP

Green harvesting: Limited, due to naturally low yields. 80% done at fruit set, 20% at veraison

Bud Break: March 1<sup>st</sup> – 15<sup>th</sup>

Machine vs. Handpicking: 100% Handpicked into small, stacking bins to avoid any crushing of the fruit until sorted.

Yield Per Acre: 1 Ton

Irrigation: 66% of the vineyard is dry-farmed, young vines are drip irrigated 1-2 times during May.

Organic: 100% organic farming practices. Hawk perches and Owl boxes used to control rodent population. No fungicides, Herbicides, or Pesticides used in vineyard. No added fertilizer. Rotating cover crops.

Varietal breakdown: 100% Syrah

Harvest Dates: October 25<sup>th</sup> through November 4<sup>th</sup> 2006

Brix at Harvest: 25-26

Total Acidity: 5 grams per liter

pH at Bottling: 3.65

Alcohol % by volume: 14.9%

Vinification: sorting and crushing to 2 ton stainless steel fermentors. 7-10 days cold soak with manual punch-downs done multiple times per day through fermentation. 12 hours settling after press before racking to barrels.

Maturation: 14 months in small French oak barriques (66% new). 6 months in 500 Liter l'Avion puncheons (2<sup>nd</sup> fill after Roussanne, sure Roussanne Lees)..

Residual sugar: None

100% Malolactic Fermentation