

2011 GLI ANGELI

The 2011 Angeli is a personal favorite of mine. The vintage was exceptional in its quality. 2011 had a cooler than average growing season, similar to 2010, but without the huge heat storm. This weather combined with a late spring season frost event that greatly reduced yields, produced spectacularly concentrated and balanced grapes. Never before have I seen a vintage that produced wines with so much nuance depending on the origin of their climate and soil type. At Stolpman our Syrah vines planted in pure limestone produced the best wines – mineral, elegant, powerful, and complex. The cuvee was fermented with grapes from both older vines from our 1998 planting and younger vines that come from our “own-rooted” vineyards planted in 2006. 33% stems were included in the fermentations. The 2011 Angeli will be extremely long-lived and will reach its plateau early. If you decide to drink this early, long decanting is recommended.

- Sashi Moorman, Winemaker

HARVEST DATES:

October 24-29, 2011

FERMENTATION:

33% stem inclusion, 3 week fermentation

COOPERAGES:

Neutral Ermitage barrique & cigar

VARIETAL BLEND:

100% Syrah

FINAL ANALYSIS:

Alcohol: 14.5%, TA: 6.0g/L pH: 3.76

BOTTLING DATE:

3/19/2013

CASE PRODUCTION:

300 cases

ADDITIONAL PRODUCTION NOTES:

Sourced from Block 5 (Estrella, Alban & Peaberry selections)

