

# STOLPMAN VINEYARDS

## 12 LA CUADRILLA RED

BALLARD CANYON

### TECHNICAL & TASTING NOTES:

**VINEYARD COMPONENTS:**  
assorted

**VARIETAL BLEND:**  
60% Syrah, 20% Sangiovese, 15% Grenache & 5% Petite Sirah

**VINIFICATION:**  
30-50% whole cluster, mostly pumped over

**FINAL ANALYSIS:**  
Alcohol: 14.5%, TA: 6.5g/L  
pH: 3.79

**VATTING/FERMENTATION:**  
14 - 21 days

**COOPERAGES & ELEVAGE:**  
neutral brique; 10% elevage in concrete

**BOTTLING DATE:**  
January 17th 2014

**RELEASE DATE:**  
April 1st 2014



La Cuadrilla might be the ultimate testament to Sashi Moorman's winemaking talent. He puts the vineyard crew's training Cuadra together with several other lots, mixing the ingredients to hit a perfect balance. By coincidence, the blend of the 2012 vintage represents each varietal's respective acreage planted on the vineyard: 60% Syrah, 20% Sangiovese, 15% Grenache, and 5% Petite Sirah.

Being that the blend comes from the perfect, warm 2012 vintage, the wine is darker with fresh blue and black fruits abounding. It already is drinking great so raise a glass and toast "Salud!" to the crew!

This year's label is titled "courage and loyalty" in honor of the strength, fortitude, and dedication of our passionate full-time workers, La Cuadrilla. - *Peter Stolpman*

#### BACKGROUND:

Even before Tom Stolpman bought our Ballard Canyon property in 1990, he had made a decision that his operation would benefit everyone involved. This meant employing year round rather than only hiring migrant crews for pruning and harvest.

Ruben unofficially founded "La Cuadrilla" when he joined our family in 1994. He became frustrated that our full-time crew was merely going through the motions, and he wanted them to understand the "why" behind the work. Ruben assigned the crew a "Cuadra" or block, and told the workers they had to proactively farm it without instructions.

Ruben immediately saw a transformation in the crew. They became more engaged and attentive, comparing different methodologies throughout the vineyard. Tom Stolpman was so pleased with the fruit from the Cuadra he vowed to keep it separate, giving a portion back to the crew and pouring it at staff parties.

In 2009, Pete Stolpman decided to take the program a step further, and asked Sashi Moorman to blend in enough wine to make La Cuadrilla 10% of Stolpman Vineyards' annual production. We now give the profit margin of La Cuadrilla back to the vineyard crew in order to reward talent and retain the very best people for the long run!