

Stolpman

## ANGELI

100% Syrah

585 cases produced



### Stolpman's Own-Rooted Tribute

Founder Tom Stolpman wanted to honor his wife, Marilyn, and her family, the Angeli clan, by naming his best wine after her. After decades of research and experimentation, the Angeli wine has now been sourced from her own block for well over a decade. Planted in 2002, these vines represent some of our oldest own-rooted Syrah plantings. While risky, own-rooting delivers a whole new level of vine health and wine quality. Only the hilltop, ridgeline section of the greater block is cherry-picked for Angeli each year, and then only our favorite barrels make the cut. Healthy winter rain, almost mirroring 2023 precipitation pattern, set us off on a relatively late bud break. The vines naturally set a lighter crop than 2023, and minimal cluster thinning was needed as the vines had already balanced themselves. Summer proved beautifully moderate and weather didn't warm up until the second week of September. 2024's signature is now clear: Dark, rich, opulent wines and Angeli might be the year's boldest break out star.

*The first lavish sensation from the nose is some ethereal, magical candy bar lathered with chocolate, salted caramel, and berry syrup. In the mouth, this confectionary wonderland gets backing from oak toast and the finest clay dust tannin. Sexy, sleek, and black. Seamlessly plush and luxurious all the way through the mouth. Acai and black currents peak up to add flowing character to the richness.*

**Vintage** 2024

**Vinification** 100% de-stemmed

**Region** Stolpman Estate Vineyard, Ballard Canyon AVA

**Vatting/Fermentation** 100% open top concrete fermenting tanks

**Components** Block 5 own-rooted hilltop Syrah, 2002 planting

**Cooperage & Elevage** 2nd fill 500L French Oak Ermitage Mt. La Vache Puncheon previously used once for L'Avion, aged for 15 months

**Farming** CCOF Organic Certified & Demeter Biodynamic Certified

14% Alc by Vol

**Harvest Date** October 15 & 19