

Stolpman

LA CUADRILLA

60% Syrah, 25% Grenache & 15% Sangiovese
7750 cases produced



Stolpman's Profit Sharing Project

When Tom Stolpman purchased the land that is now Stolpman Vineyards, he declared that if his dream of owning a vineyard was to come true, it would positively affect everyone involved. He asked vineyard manager, Ruben Solorzano to employ our vineyard workers year-round, so the team members could have a steady job, a career, and raise their families locally and with security.

Ruben Solorzano took Tom's idea a step further: he aimed to further engage our workers. He wanted our crew members to learn the lifecycle of the vine and become engaged and passionate about their work.

Ruben started a training program in which he gave one Cuadra - a small vineyard block - to his team, so they would take responsibility for their land. Each crew member became the farmer rather than just the worker. A few years later, once the crew had independently mastered vineyard management, Ruben revealed his grand experiment to Mr. Stolpman. Thrilled, Tom declared that the wine made from the crew's training Cuadra would be given back to the team members for their own consumption. Having the self-titled wine at the dinner table served as both a source of pride and a chance to appreciate fine wine, the fruits of the crew's labor!

Beginning with the 2009 vintage, we expanded the Cuadrilla program to blend in more wine from the vineyard, in addition to the training Cuadra's production. Today, 15-18% of our winery's production goes into the blend. The profits are returned to the crew members in the form of both a year-end bonus as well as a hourly bonus on each paycheck. The big year-end bonus allows the crew members a chance to add to their savings and overall cushion, while the weekly bonus aims to increase the quality of everyday life for La Cuadrilla and their families.

Inspired by our perpetual evolution and innovation, creative director Kari Crist designs a new black and white image for each vintage's release. The photos always relate to the Cuadrilla members.

The 2024 label "Coming Down the Mountain" depicts a Mariachi Band descending the San Rafael mountains that run Northwest, behind Santa Barbara wine country. The label is aspirational as we hope that by the time this wine is enjoyed 2026-2028, we will feel the downhill momentum earned by our dedication to crafting uniquely compelling wines that not only overdeliver for the money, but sustain 37 hard working families!

Oozingly attractive, lush and smooth. The calling card for the dark, rich, hedonistic 2024 vintage. Violet petals layered over river stones. Broad, thicker strokes of luscious red fruit come on strong, yet delicately yield to the still pervasive rose petal bouquet.

Dark-hued plum and black olive. Deep and coating in the mouth with energy and savoriness just peaking over the mid-palate with touches of freshly plucked herbs. Luxurious to the Max!

Vintage 2024

Vinification 33% whole-cluster

Region Santa Barbara County

Vatting/Fermentation

Open-top concrete fermenting tanks

Components Vineyard-wide red blend with a small addition of Ballard Canyon Syrah and Highlands Grenache

Cooperage & Elevage Neutral 500L French Oak Ermitage Mt. La Vache Puncheon

Harvest Date throughout October 2024

14% Alc by Vol

Stolpman Vineyards

2434 ALAMO PINTADO AVE, LOS OLIVOS CA 93441
TEL. 1 805 688 0400