

Stolpman

## GRENACHE

100% Grenache  
690 cases produced



### Two Decades of Estate Grenache

Over two decades of making Grenache we have honed both our vision and methodology.

Our vision has zeroed in on a Grenache profile just one notch riper and richer than top tier local Pinot Noir. We now harvest with the aim of landing precisely at 14% alcohol when the fruit is still taut, yet the natural weight of the wine creates a luxurious medium body.

Once into the winery, gentle extraction has become all-important, as picking on the earlier side for a fresher fruit profile can result in coarse young tannin. Then, in a nod to the 2010 Ch. Rayas that changed all of our lives, we've also grown more patient in the cellar. We now leave Grenache in barrel through the following vintage to allow for the high-toned red fruit to gain flesh while the rich textures unfurl over the young tannin.

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. The later ripening Grenache ripened right on cue smack in the middle of October.

*Booming fresh black cherry straight through to maraschino. Telltale Grenache spice fuses with the lively drive of acid and dusty tannin on the back palate. Vibrant and raw, the Estate Grenache brings plenty of assertive energy to the table. The absolute opposite of the flat, raisin, hot-climate Garnacha style. Despite the airy watermelon quality that flows through the front palate, there is a dense, deeper core bringing weight light coat by light coat. Subtly beautiful and complete, yet casual and fun.*

**Vintage** 2024

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

**Components** Block 3, 10  
Grenache

**Farming** CCOF Organic  
Certified & Demeter Biodynam-  
ic Certified

**Harvest Date** October 15

**Vinification** 50% whole-cluster

**Vatting/Fermentation** Open  
top concrete tanks

**Cooperage & Elevage** 500L  
French Vache Forest Ermitage  
Puncheon

*14% Alc by Vol*

Stolpman Vineyards

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