

Stolpman

## ESTATE GROWN SYRAH

100% Syrah

3200 cases produced



### Stolpman's Flagship Estate Grown Syrah

Over the past 25 years, Stolpman has pushed the Syrah envelope, own-rooting vines directly into its Limestone soils at high-density. Un-grafted, the vines behave maturely within 3-4 years and do not require irrigation. These own-rooted vines ripen small, concentrated clusters harvested for both ripeness and liveliness, and they deliver a singular expression of Ballard Canyon Syrah. In pursuit of seamless purity, the winemaking team takes an extremely gentle touch as no force is needed to extract color and richness.

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. Knowing we were looking at a delayed harvest, we thoroughly shoot-thinned our vines to reduce the yield and enable the vines to ripen a smaller crop-load. We escaped the summer without any extreme heat events that would have accelerated or compacted ripening. For 36 days, we strategically, exactly micro-picked the diverse exposures for Estate Grown Syrah to present an optimized vintage.

2023 Estate Grown Syrah is a wine of layers, feather over feather:

- Fresh yet expansive ripe red berries carry a core energy
- Sangre + Flesh: sliced, bloody, and perfectly marbled
- Inviting Lavish Purple
- Chalky Fine tannins

This vintage is a champion in a long pursuit of establishing Stolpman Estate Grown Syrah on the world stage.

**Vintage** 2023

**Vinification** 50% whole-cluster

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

**Vatting/Fermentation** Native Fermentation in Open Top Concrete Fermenters

**Components** A combination of all own-rooted Syrah blocks within Stolpman's Ballard Canyon Estate

**Cooperage & Elevage** Neutral 500L French Oak Ermitage Mt. La Vache Puncheon for 11 months

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

14% Alc by Vol

**Harvest Date** October 5 through November 9