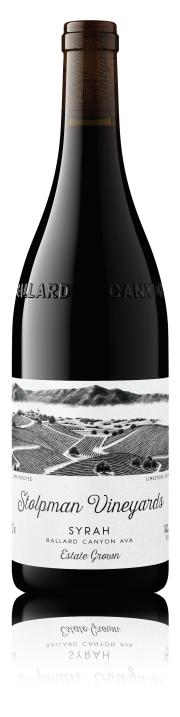
Stolpman

ESTATE GROWN SYRAH

100% Syrah 4100 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 winter and early spring rain pushed back bud-break by a few weeks and enabled all mature own rooted blocks to be dry-farmed for a second year in a row. Summer weather remained moderate until September, when afternoons warmed up to allow a slight increase in the pace of ripening. Harvest for the flagship Estate Syrah occurred over 20 days in October.

Opaque in color and on the nose. A black curtain with rays of bright berry shining through. A dense fog of violet perfume excites the senses for the show to come. In the mouth, the violet continues to strobe and energy surges through, lifting the curtain with bursting blackberry. Savoriness hits the finish with firm graphite tannin. With a few minutes in the glass and time to reflect, savory notes of black olive and Mediterranean spice begin to tingle. Energetic red fruits, fresh cherry through to compote, begin to shine.

Vintage 2024

Region Stolpman Estate Vineyard, Ballard Canyon AVA

Components A blend of all own-rooted Syrah blocks on the vineyard

Farming CCOF Organic Certified & Demeter Biodynamic Certified

Harvest Date October 5-25, 2024

Vinification 50% whole-cluster 3 punch downs total, daily circulations

Vatting/Fermentation Open top concrete tanks

Cooperage & Elevage 500L French Vache Forest Ermitage Puncheon for 10 months

14% Alc by Vol

Stolpman Vineyards