

STOLPMAN

ESTATE ROSÉ

BALLARD CANYON
2022

74% Grenache / 14% Syrah / 12% Mourvèdre
260 cases produced

VINEYARD

Components

100% Estate : Grenache from blocks 3A and 3G Massal. Mourvedre thinned from Pliocene and Sun+Earth (both Enz vineyard strain), Syrah from younger own-rooted block 5 "Angeli" hillsides as well as 30 year old "Originals" Syrah

Harvest Date
September 22

WINERY

Vatting/Fermentation
100% Co-fermented, all 3 varietals were direct pressed together into tank for 24 hours of settling before racking to Concrete fermenting tanks for a 16 day native fermentation

Cooperage & Elevage
Stainless steel tank and neutral French 500L Ermitage Oak Puncheon for 4 months, racked twice for clarity

12% Alc by Vol

BACKGROUND

Estate Rose always delivers intense floral aromas and concentrated richness due to the vineyard's tiny dry-farmed grapes. Of course, the richness all packs into the zesty, crisp dry rose profile.

For the better part of the decade, we focused Estate Rose on the purity of 100% Grenache. However, after a research trip to Bandol in 2019, we couldn't resist the temptation to add Mourvedre (and Syrah) to the blend in 2020. 2020 provided a new benchmark for the cuvee, and we have selected small amounts of Mourvedre and Syrah for the Estate Rose since.

Grenache comes primarily from Block 3, especially from one of our favorite Massal blocks, in which Ruben planted a variety of clones and strains within each row. Mourvedre fruit comes from the bottom of the 6,000 vine/acre, head-pruned, own-rooted, pre-clonal Pliocene block and from Ruben's Estate planted in the same fashion, Sun + Earth. Lastly, we early harvested Syrah from the hillsides leading up to the Angeli plateau.

The mouthfeel and dynamic, age-worthy concentration of the Estate Rose reflect the fact that we are making pink wine from vineyard blocks destined for \$65-\$98 bottles of red wine!

VINTAGE

The second year of drought and cold, windy conditions in the spring both combined for reduced yields and further flavor concentration in 2022. Due to the lower yields for the Estate's red wines, we vastly reduced the Estate Rose production and the wine will be released only to Stolpman's Wine Club for one week in May and then allocated to the Cuadrilla Club in members' fall 2023 shipments. No wine will be available for the wholesale market.

As is always the aim of our high-end co-fermented red blends, for the first time ever, we harvested all three varietals together in one night to allow the flavors and textures to marry as the flavor of the grape juice turned to wine.

SENSORY

A perfect pale pink color tinged with peach. On the nose, a sunburst of bright red berry fruit backed by firm mango. Riper notes of poached pear and caramel take center stage as the wine opens up, complimented with a tropical flare. In the mouth a milky softness rides through to a finishing zing. A subtle pop of freshness further lifts the back palate. Touches of peach linger above the bone dry finish.

The most delicious estate rose we've ever made, it's just a shame we didn't make enough for the world to enjoy!

∞ Estate, So Fresh, Combe ∞

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