

Stolpman

ESTATE ROSÉ

40% Grenache, 30% Mourvèdre & 30% Syrah
480 cases produced



Stolpman's Bandol Inspired Rosé

Every year La Cuadrilla combs through the Estate harvesting clusters for this rosé a few weeks before returning to pick for red wine. At lower sugars and higher acid, the Estate's tiny, concentrated dry-farmed grapes create a crisp, refreshing pink wine that unfurls over the next 1-2 years.

Following a dry winter with Spring precipitation trickling into April, vines awoke out of dormancy late. Summer remained cool, further delaying the growing season. Sugar levels crept up slowly at the end of summer and acids remained high. Finally, on September 30, La Cuadrilla started its rosé picking passes through the Grenache, Mourvèdre and then Syrah.

Clean, fresh and pure in its youth. Alpine berries floating on icy snowmelt. Vibrant energy translating into tactile crunch and zing. Upon release, all tension and pent-up anticipation, by the summer of 2026, perfume will blossom and more curvy undertones will take shape. Enjoy through 2028!

Vintage 2025

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 3
Grenache, Pliocene and
Sun+Earth Mourvèdre, Block 5
own-rooted Syrah

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date Grenache and
Mourvedre on Sep 30, Syrah on
October 3

Vinification Direct Press prior
to fermentation

Vatting/Fermentation 50%
neutral 500L French oak, 50%
concrete fermentation

Cooperage & Elevage Aged 3
months in 500L neutral
puncheon prior to cold
stabilization in stainless steel
tanks

11.5% Alc by Vol

Stolpman Vineyards

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