

SO FRESH

G D G

100% Gamay Noir  
380 cases produced



### Crunchy & Tangy ~ God D#mn Gamay

When Tom Stolpman arrived at Villa Angeli one Friday afternoon in February of 2016 he noticed some re-plantings across the L'Avion runway in Block 6. He asked Pete what he and Ruben had planted

Pete: "Oh, that's the new Gamay!"

Tom: "You Planted GOD D#MN GAMAY?"

Pete: "Well, at least we have a name for the wine now!"

Following the success of the Block 6 planting, we added an additional 3.5 acres of Gamay in Block 10. This new head-trained block made its debut in the 2021 GDG.

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. We spent September of 2023 waiting around for ripening, fully staffed and prepped for grapes to ripen. We pounced on perfectly ripe, crunchy Gamay at the end of the month!

*Opening with a bang of bright boysenberry and then into riper reds. High-toned, medium bodied with fleshiness building through the finish. Crunchy, tangy acidity rides high through the mouth. Super sunny energy levitates over the svelte, streamlined, gliding mouth feel. With air, the wine takes on more restraint and centers itself into more of a refined classic.*

**Vintage** 2023

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

**Components** Block 6 own  
rooted & Block 10 bush vine

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

**Harvest Date** September 30

**Vinification** Stainless Steel  
Carbonic Tanks

**Vatting/Fermentation** 9 day  
native whole-grape, whole  
cluster

**Cooperage & Elevage** 500L  
neutral French Vache forest  
Ermitage puncheons for 6  
months

12.5% Alc by Vol

*Serve chilled*

STOLPMAN VINEYARDS

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