

STOLPMAN

GSM

BALLARD CANYON
2021

55% Grenache / 30% Mourvèdre / 15% Syrah
350 cases produced

VINEYARD

Components

Old vine Grenache and Syrah
blended with Pliocene block
Mourvèdre

Harvest Date

Late October - Early November
2021

WINERY

Vinification

Native fermentation for 14-28
days

Vatting/Fermentation

Open top concrete

Cooperage & Elevage

100% neutral oak barrels for 9
months

14.5% Alc by Vol

VINTAGE

A cold spring led to a moderate summer without significant heat spikes through harvest. Overall, 2021 harvest arrived late, with traditional reds beginning to hit peak ripeness at the end of September and through October. We started harvesting Syrah for the GSM in mid October followed by Grenache and Mourvèdre at the very end of the month into November.

AT THE WINERY

The classic GSM blend of the Southern Rhone! We aim to marry the bright red fruit of Grenache with the deeper red fruit and earth of Mourvèdre, completed with the depth and darker fruits of Syrah. In 2022, we planted an additional 2 acres of Mourvèdre in the hopes of one day making the GSM a core staple of Stolpman's offering - we love it that much!

SENSORY

Fresh red berry fruit carries the day lining into tarry depths and underlying wet stone. Smooth and graceful throughout the palate with touches of berry tang to hang the lush notes in balance.

Chalky fine mocha tannins already bound up and intertwined with the fresh red berry. Touches of charred grilled meat and graphite on finish.

Verve and energy sing high notes all the way through from start to finish in its youth. Already delicious but the wine will enjoy a journey of mellowing and luxuriating over the next 5-10 years.

∞ Estate, So Fresh, Combe ∞

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