

# STOLPMAN VINEYARDS

## 12 GRENACHE

BALLARD CANYON

### TECHNICAL & TASTING NOTES:

**VINEYARD COMPONENTS:**

From all three corners of the vineyard triangle: blocks 1, 3, 5

**VARIETAL BLEND:**

100% Grenache

**VINIFICATION:**

mostly whole-cluster fermented, all in large-format open-top concrete tanks; mostly pumped over, not punched down, for careful extraction; and still remarkably structured and well-colored

**FINAL ANALYSIS:**

Alcohol: 14.5%, TA: 5.1g/L  
pH: 3.85

**VATTING/FERMENTATION:**

21 days

**COOPERAGES & ELEVAGE:**

Fermented 100% whole-cluster, elevage in 100% neutral 500L puncheon

**RELEASE DATE:**

April 1st 2014

**WINEMAKERS NOTES:**

Confectionary sweetness in the nose, with a nevertheless powerful grip on the palate; white pepper notes throughout. Seems to want time.



The 2012 Grenache has a special place in my heart as it is the first vintage to possess fruit from all three corners of the vineyard, blocks 1,3, and 5. The wine was fermented in our concrete open-top tanks 100% whole cluster. Sashi employed pump-overs to carefully manage extraction from the stems, skins and seeds. A firm structure still frames the wine which is otherwise opulent with a seductive confectionary sweetness on the nose.

The wine finishes with nice grip and white pepper and will benefit with at least a year of age. Grenache has become a cult favorite for our wine club members and 2012 is hands down our best effort yet. - *Peter Stolpman*

**BACKGROUND:**

Grenache always placed second behind Syrah according to Sashi Moorman. While he loves Chateau Rayas, he never attempted a Grenache himself until the 2006 vintage. Apart from the wine being delicious and a big hit among our club members, Sashi had another revelation. As we grew in size, making more of the vineyard into wine rather than selling the fruit, Grenache fit nicely into our schedule. First the lean whites and roses are picked, then Sangiovese and Syrah, Grenache harvest tucks in right after we finish the last of our long Syrah slog, and we still have a day or two to clean and prepare the presses for Roussanne.

Of course, Sashi is not only thinking of himself and the winery crew, but also how much la Cuadrilla can physically pick at optimal ripeness. It only makes sense to grow grapes that ripen at different times to manage harvest. Long Story short, we will have an additional 2 acres of Grenache in production for 2014!

In the meantime, Ruben has created new ways of babying the Grenache to perfect, albeit late, ripeness. As our Grenache project becomes more significant and serious, the quality will continue to skyrocket!