STOLPMAN

« Estate, So fresh, Combe »

HILLTOPS SYRAH 2019

TECH

VINEYARD COMPONENTS

A selection from High density Hilltops Block "B" including Alban, Peaberry, and Clone 470

VARIETAL BLEND 100% Syrah

VINIFICATION

30% whole cluster, no sulfur through primary + secondary fermentation

FINAL ANALYSIS

alcohol: 14.1%

VATTING/FERMENTATION

Native Fermentation in open top Concrete tanks for 21 days

COOPERAGES & ELEVAGE

Neutral 500L French Ermitage Puncheons from the Vache Forest

RELEASE DATE

March 2022

HARVEST DATE

September 26, 2019

TOTAL PRODUCTION

490 cases

BACKGROUND

We first vineyard designated this cuvee from the modern-day Hilltops block in 2008, only 4 years after replanting the Estate's center ridge to a variety of our favorite Syrah strains and clones. Since then, we have refined the Hilltops cuvee into a tight selection of our favorite micro-blocks within the greater hilltop.

Prior to 2008, the Hilltops wine came from a barrel selection of Syrah from all three ridges on the vineyard. Those grapes are now blended into the main Estate Grown Syrah cuvee.

VINTAGE

2019 marked the second vintage in a row without harvest-time heat spikes. Facial Expressions around the team conveyed our shared thoughts and feelings without saying a word – a certain giddiness that we had a shot at replaying 2018 armed with that year of heat-free experience. And, the acids were hanging even higher and fresher than 2018. The Tell of the vintage is extremely energetic, high-toned red wine that will age well over a decade.

SENSORY

Opaque tarry dark fruit kissed with lavender and backed with sage and mint. Fine, feathery and elegant with a playful prettiness in its youth - but we can't wait to check in on the 2019 Hilltops in 3-5 years once unfurled.