STOLPMAN VINEYARDS

BALLARD CANYON

LA CROCE 2013

TECH

VINEYARD COMPONENTS

Block A, 9 year old high density vineyards

VARIETAL BLEND

50% Syrah + 50% Sangiovese

VINIFICATION

syrah & sangiovese co-fermented in unsealed concrete via native yeasts over 3 weeks. gentle pump-overs mitigate potentially fierce tannins

FINAL ANALYSIS

alcohol: 14.1%

COOPERAGES & ELEVAGE

aged 20 months in 265L Ermitage Vache Forest Cigars, 30% new

RELEASE DATE

October 2015

HARVEST DATE

September 20th - 30th, 2013

TOTAL PRODUCTION

560 cases

2434 ALAMO PINTADO AVE - PO BOX 488 LOS OLIVOS CA 93441 USA TEL. 1 805 688 0400

www.stolpmanvineyards.com

NOTES

BACKGROUND

The only 50-50 Syrah-Sangiovese co-fermentation in the world, we aim to marry the two varietals by harvesting and fermenting them together. By blending so early, the grapes integrate together and the wine takes on a unique quality beyond the profile of the two separate grapes. Syrah's coating mouthfeel couches the strong Sangiovese tannin, and the Sangiovese's bright cherry fruit lends breadth to the deeper, brooding Syrah flavors.

VINTAGE

The low yields and heat of 2013 created a rich, ripe blockbuster La Croce bottling. Much like the frost-induced concentration of 2008, the 2013 La Croce will make many friends for Stolpman Vineyards!

AT THE WINERY

Even with near-simultaneous ripening, the natural co-fermentation can get a bit tricky as clusters vary in sugar and acid levels. As always, only the magical lots make the cut for La Croce, others are declassified into La Cuadrilla.

SENSORY

Pure, precise nose of deep, ripe red fruit backed up by a hedonistic coating mouth-feel which slowly melts across the lasting finish. Hints of chocolate malt and raspberry liqueur combine to make 2013 the most delicious La Croce bottling since 2008, perhaps even rivaling the 2005. The wine maintains a vervy high-toned quality that sings a note above more savory leather, charcuterie, and forest stream minerality.