

Stolpman

## OG SYRAH

100% Syrah

375 cases produced



### Oldest Syrah Vines in Ballard Canyon AVA

The Originals Syrah vines are not only our "Original" planting, but they are the oldest vines in Ballard Canyon AVA. The wine made from these vines in the mid 1990's generated the Syrah-planting fervor which eventually led to the publication of Ballard Canyon AVA. Because we withhold irrigation for months on end during our arid growing season, these vines have rooted deeply into our limestone in search of moisture. They yield small crops of tiny, concentrated grapes.

Traditionally, the Originals cuvee has been the most age-worthy of our Syrah bottlings due to its raw concentration, and savory brawn. Recent vintages have shown a prettier, more delicate side, culminating in the gorgeously open and inviting 2023 vintage.

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. This moderate weather led to even, slow sugar accumulation. October weather warmed up and pushed the vines through the finish line for a smooth, seamless, and plush vintage that still carries plenty of bright energy.

La Cuadrilla cherry picked the small clusters off of only the Block 2 ridgeline on October 18, right in the middle of the long Indian Summer of 2023. Only this pass made the cut into the Originals classification.

*Big, bold and black on the attack yet seamlessly refined and beautified with an elevating red-fruited hue that just kisses the nose than takes over the mid-palate. That brilliant first "Syrah" scream of roasted meats and black olive morph into enticing candied bacon. With the first swirl, a tunnel of red emerges, beaming through the grill smoke over the shadowy depths. Yummy red fruit balance on a tight rope above the darker moon-lit clouds of billowy blue and black notes.*

**Vintage** 2023

**Vinification** 30% whole cluster

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

**Vatting/Fermentation** 100%  
open top concrete tanks

**Components** Block 2, 1993  
planting

**Cooperage & Elevage** 100%  
Neutral 500L French Oak  
Ermitage Mt. La Vache  
Puncheon for 18 months

**Farming** CCOF Organic  
Certified & Demeter Biodynam-  
ic Certified

14% Alc by Vol

**Harvest Date** October 18