STOLPMAN

ORIGINALS SYRAH

BALLARD CANYON 2019

100% Syrah 480 cases produced

VINEYARD

Components

Originals Syrah planted in 1993, Durrell Vineyard Strain

> Harvest Date September 24 & October 8

WINERY

Vinification

33% whole-cluster, natively fermented in unsealed concrete

Vatting/Fermentation

Pumped over daily with only 3 total punch downs. Only free run juice used in final cuvee, no press wine

Cooperage & Elevage

19 months in neutral 500L French Ermitage oak puncheons

14.1% Alc by Vol

BACKGROUND

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.

VINTAGE

2019 marked the second vintage in a row without harvest-time heat spikes. Facial Expressions among 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.

We harvested the bulk of the Originals hilltop over two days in late September. With the moderate weather forecasted, we decided to leave a few tons hanging for additional flavor development and ripening an additional two weeks for a broader spectrum of ripeness.

SENSORY

Bursting with wild, brambly red fruit giving way to inviting red vine and strawberry starburst candy. High toned, untamed red fruit rides over tobacco and chalky tannin with a darker tar profile serving as a mid-palate bridge.