

STOLPMAN VINEYARDS

11 PETITE SIRAH

BALLARD CANYON

TECHNICAL & TASTING NOTES:

VINEYARD COMPONENTS:
Block 1

VARIETAL BLEND:
100% Petite Sirah

VINIFICATION:
Destemmed

FINAL ANALYSIS:
Alcohol: 14.5%, TA: 6.6g/L
pH: 3.81

VATTING/FERMENTATION:
21 days

COOPERAGES & ELEVAGE:
neutral barrique and puncheon;
24 month elevage

RELEASE DATE:
April 1st 2014



I shudder to think that our small 3.5 acre block of Petite Sirah was on the chopping block a couple years ago. Traditionally, we've sold most of the fruit and employed tiny portions in Estate Syrah, adding slightly larger lots to intensify the La Cuadrilla blend.

In 2009 we bottled a small lot varietally for the first time. The 2011, our second effort, oozes tarry black fruit out of the bottle after 24 months in neutral barrel. The 2012 currently shows tremendous promise as it continues to mature in oak. I now believe we will make a small batch of Petite Sirah every vintage. We're thrilled to have this inky black bottling in our quiver!

Petite Sirah can often drink so big and ripe the wine becomes monolithic. Not so with the cooler 2011 vintage Petite Sirah. The nose shows glints of creosote and black pepper. Thanks to de-stemming all of the clusters, the body is lush and forgiving on the finish. Even more unctuous and seamless after two years in neutral barrel, our Syrah fans will appreciate the Petite Sirah.

The 2011 Petite Sirah might be the top pick out of the current releases for grilled steak. - *Peter Stolpman*

BACKGROUND:

We only have 3.5 acres of Petite Sirah planted on the vineyard. The grape has traditionally been in high demand by the ton, and we often sell half the crop, as until 2009, we only used it as a blending grape.