

STOLPMAN

PLIOCENE

BALLARD CANYON
2021

100% Mourvèdre
405 cases produced

VINEYARD

Components
6,000 vine/acre, own rooted,
head pruned "Enz Vineyard
Strain" Mourvedre

Harvest Date
October 19

WINERY

Vinification
100% De-Stemmed

Vatting/Fermentation
Native fermentation for 2 weeks
in open-top concrete, no sulfur
additions through primary
fermentation

Cooperage & Elevage
10 months in neutral 500L
French Ermitage oak
puncheons

14% Alc by Vol

BACKGROUND

With the world getting warmer and our obsession with Bandol bursting, we couldn't resist planting Mourvèdre when we had the shot at obtaining world-class pre-clonal Mourvèdre cuttings from the famous Gold Rush Era Enz Vineyard in San Benito County.

Mourvèdre is a notoriously slow ripening varietal and without a cold vintage since 2010, we think we can consistently harvest a blockbuster wine, especially with such magical vine material. Mourvèdre also allows us to further spread out our vintage later into the year, giving the full-time Cuadrilla more time to harvest at optimum ripeness.

3 million years ago, during the Pliocene Era, tectonic movement elevated our land from the bottom of the ocean into a fertile freshwater estuary. Shells from creatures living during this time created the Limestone outcropping that defines our wine today. The label was inspired by a photo that Pete Stolpman took capturing Assistant Winemaker Matt Nocas, perched on a boulder, pouring a magnum of Bandol rose into Vintner Ruben Solorzano's mouth as Ruben waded in the Mediterranean Sea near Cassis, France.

VINTAGE

A cold spring led to a moderate summer without significant heat spikes through harvest. Over-all, 2021 harvest arrived late, with traditional reds beginning to hit peak ripeness at the end of September and through October. After harvesting the bottom of the Pliocene block for Estate Rose on September 25 and 27 we returned to pick for Pliocene on October 19th.

SENSORY

Pure, driving, fresh red fruit. A journey from red roses, to fresh crunchy cherry all the way through to cherry candy. Polished yet spicy, depth with an enticing lively verve. A periphery of brightness rimming deeper red fruit that carries long through the finish, married with subtly present acidity and the finest of tannin. Effortlessly, smoothly concentrated in the mouth.

∞ Estate, So Fresh, Combe ∞

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