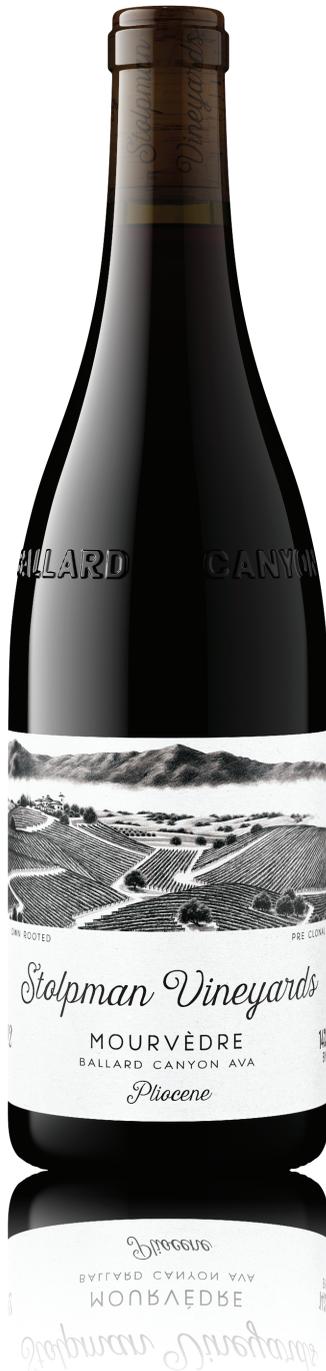


Stolpman

## PLIOCENE

100% Mourvèdre  
335 cases produced



### Stolpman's Pre Clonal, Own Rooted Mourvèdre

In 2016, we sought out the heritage Enz Vineyard Mourvèdre strain. We transplanted cuttings from vines planted during the Gold Rush in San Benito County. Never bred by commercial nurseries for high yields and profit, the Enz strain Mourvèdre naturally crops a few small clusters. We own-rooted the Enz cuttings at 6,000 vines/acre, so tight that all work must be done on foot, by hand.

The marquee Mourvèdre block sits on our highest elevation at a southeastern exposure. Only the top of the Limestone cap makes the cut into the Pliocene cuvee and from this height, the tectonic marvel of our transverse range and rolling hills of former freshwater seabed, now Limestone chalk, all come into view. We named the wine for the Pliocene Era, when the seashells became Limestone and arose from below the water line.

Healthy winter rain, almost mirroring 2023 precipitation pattern, set us off on a relatively late bud break. The vines naturally set a lighter crop than 2023, and minimal cluster thinning was needed as the vines had already balanced themselves. Summer proved beautifully moderate and weather didn't warm up until the second week of September. Cuadrilla ascended the crown of the Pliocene block to harvest October 18 for a fully ripe, concentrated vintage of our flagship Mourvèdre.

*Soft, blooming red petals into deeper, more precise red berry with a touch of blackberry below. Warm and inviting, almost carrying some whimsical childhood Christmas spirit. Follow the nose inside out of the cold into a comforting atmosphere of berries and hot cocoa. Aromas of nutmeg and baking spices combined with the anticipation of sizzling meat.*

*Voluptuous curves girdled by a flare of spice and energy. Captivating yin and yang of billowy cushioned texture versus raw, carnal liveliness. Intensely and excitingly charged with energy, yet refined with silky layers and a cushion of calming satisfaction. The most pleasurable Pliocene Mourvèdre to date!*

**Vintage** 2024

**Vinification** 100% de-stemmed

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

**Vatting/Fermentation** 100%  
concrete fermenting tanks

**Components** The top crown of  
6,000 vine/acre own-rooted  
pre-clonal Pliocene Mourvèdre  
Block

**Cooperage & Elevage** 100%  
neutral 500L French Oak  
Ermitage Mt. La Vache  
Puncheon for 10 months

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

14% Alc by Vol

**Harvest Date** October 18