

STOLPMAN

≡ Estate, So Fresh, Combe ≡

ROSE 2021 *Estate*

TECH

VINEYARD COMPONENTS

100% Estate: Grenache from Blocks 1,3,5.
Mourvèdre from Pliocene Block (Enz vineyard strain), Early picked Syrah from Estate, Originals, Hilltops, and Angeli Blocks

VARIETAL BLEND

80% Grenache, 10% Syrah & 10% Mourvèdre

FINAL ANALYSIS

alcohol: 11.8%

VINIFICATION

Direct press into tank, racked to 500L neutral French Ermitage Vache Forest Puncheons and small tanks for native fermentation and aging

VATTING/FERMENTATION

50% stainless and 50% 500L neutral French Ermitage Vache Forest Puncheons

COOPERAGES & ELEVAGE

Stainless steel tank and neutral French 500L Ermitage Oak Puncheon for 4 months, racked twice for clarity

RELEASE DATE

March 2022

HARVEST DATE

October 2-19, 2021

TOTAL PRODUCTION

1400 cases

BACKGROUND

Estate Rose always delivers intense floral aromas and concentrated richness due to the vineyard's tiny dry-farmed grapes. Of course, the richness all packs into the zesty, crisp dry rose profile.

For the better part of the decade, we focused Estate Rose on the purity of 100% Grenache. However, after a research trip to Bandol in 2019, we couldn't resist the temptation to add Mourvèdre (and Syrah) to the blend in 2020. The team feels the 2020 created the best Estate Rose yet, so in 2021 we set out to replicate it.

Grenache comes primarily from Block 3 and also early picks of Grenache off of Block 1 and 5, which are traditionally used for red Grenache. Mourvèdre fruit comes from the bottom of the 6,000 vine/acre, head-pruned, own-rooted, pre-clonal Pliocene block. We early pick the bottoms and crop-thin from most Syrah blocks including some of our most prized.

VINTAGE

The cold spring and moderate summer weather of 2021 set up a late harvest after slow sugar accumulation and great acid retention. The fruit hung, slowly accumulating flavor into October before we began harvesting for rose. Even with these late harvest dates, up to a 6-8 week swing from warmer vintages, the wine comes in at a light 11.8% alcohol.

SENSORY

Light peach in color. On the nose, billowy depth of stone fruits, taut strawberry, and fresh citrus. In the mouth, bright energy strikes up front, taking attention from the subtle tactile richness. A nuanced, yet utterly enjoyable expression of rose that can sit at the table with the most noble of the breed. The 2021 Estate Rose will continue to gain layers of flesh in the coming months if not years.