

STOLPMAN VINEYARDS

12 ANGELI

BALLARD CANYON

TECHNICAL & TASTING NOTES:

VINEYARD COMPONENTS:

Predominantly own-rooted
syrah in Block 5

VARIETAL BLEND:

100% Syrah

VINIFICATION:

mostly (60%-70%) whole-cluster
fermented, all in large-format
open-top concrete tanks; mostly
pumped over, not punched
down, for careful extraction; and
still remarkably structured and
well-colored

FINAL ANALYSIS:

Alcohol: 14.5%, TA: 5.8g/L
pH: 3.86

VATTING/FERMENTATION:

21 days

COOPERAGES & ELEVAGE:

Elevage entirely in 265L "cigars,"
30% new.

RELEASE DATE:

April 1st 2014



The 2012 Angeli is one for the history books: The very best barrels of Syrah from our very best vintage to date. Because we had so much great Syrah to work with, we ended up with an Angeli production size much larger than we have ever made before. Sashi included about 2/3 whole clusters while de-stemming and sorting the other 1/3. All of the wine was fermented in our new concrete open-top tanks and then the wine was aged in 30% new French cigars for 15 months.

The 2012 Angeli is a quintessentially beautiful Syrah. Black & Kalamata olive nose with hints of blueberry. The body is aggressive and masculine while still retaining perfect balance and elegance. One can't help but savor each sip and enjoy the meaty, saline edge to the finish. If you do pop a bottle soon, decant it to be rewarded with wonderful complexity packed into this beautiful beast. - *Peter Stolpman*

BACKGROUND:

Named after Marilyn Stolpman's Italian family from Lucca, Italy, we originally conceptualized Angeli as our very best few barrels of red wine, regardless of what varietal or blend happened to win out in a particular vintage. The first edition, 2001, was indeed a blend, but then Syrah further established itself as King of Ballard Canyon; and every vintage from 2002 onwards has been 100% Syrah. We never changed the package, and the wine remains in a Bordeaux shaped bottle with "California Red Wine" on the back label.