

STOLPMAN VINEYARDS

BALLARD CANYON

LA CROCE 2014

TECH

VINEYARD COMPONENTS

Block A, High Density Hilltop Sangiovese and
High Density Hillside Syrah

VARIETAL BLEND

50% Syrah + 50% Sangiovese

VINIFICATION

cofermented in open top unsealed concrete
fermenters, 67% whole-cluster

FINAL ANALYSIS

alcohol: 14.1%

COOPERAGES & ELEVAGE

neutral French 500L Puncheons

RELEASE DATE

October 2016

HARVEST DATE

October 7-8, 2014

TOTAL PRODUCTION

650 cases

2434 ALAMO PINTADO AVE - PO BOX 488

LOS OLIVOS CA 93441 USA

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NOTES

BACKGROUND

When we hear a good winemaking idea we try it, and if it works, we go big. In the case of La Croce, we fell in love with our first vintage, 2001, and by 2004, we planted 8 acres of high density vineyard, half to Syrah and half to Sangiovese. By harvesting the hill together, La Croce has become a true field-blend.

The goal of La Croce is to marry the high-toned cherry Sangiovese fruit with the savory, earthy notes of Syrah. Through picking and fermenting together, the two varietals further integrate, or "Cross" to create one beautiful red wine.

VINTAGE

The warm days and pleasant evenings of 2014 led to dark, dense red wines across our line-up. The warmer weather led to a new level of boldness in the always powerful La Croce.

AT THE WINERY

50% Sangiovese 50% Syrah fermented together in open top, unsealed concrete fermenters. Only free-run juice is incorporated into the final blend to ensure fine tannins on the finish.

SENSORY

In its youth red toned Sangiovese fruit shines through the aroma and palate, dominating the darker, meatier Syrah notes. Syrah's presence can be detected by subtle roasted meat and herb flavors. Young and sharp upon popping the cork, the 2014 La Croce begins to open up with a few minutes open or better yet, decanted.