

# STOLPMAN VINEYARDS

## NV LA CUADRILLA RED

BALLARD CANYON

### TECHNICAL & TASTING NOTES:

**HARVEST DATES:**  
October 11 - 29th 2010 &  
October 10 - 28th 2011

**VATTING:**  
15 - 22 days

**COOPERAGES & ELEVAGE:**  
500L puncheons & 228L  
barriques, 2 - 3 year elevage

**WHOLE CLUSTER:**  
<10%

**VINEYARD COMPONENTS:**  
assorted


**VARIETAL BLEND:**  
38% (2010) Sangiovese, 47%  
(2010) Syrah & 15% (2011) Syrah

**FINAL ANALYSIS:**  
Alcohol: 14.5%, TA: 5.8g/L  
pH: 3.8

**BOTTLING DATE:**  
July 15th 2013

**RELEASE DATE:**  
October 1st 2013

**CASE PRODUCTION:**  
780 cases



When we made our commitment to La Cuadrilla to bottle 10% of our annual production in their label and give them the profit margin, we assumed that the 2008 April frost had been a once-in-a-lifetime occurrence. In 2008, night-time temperatures dipped below freezing in mid-April, and ever since, we delay our final pruning to push back bud-break to late April.

I'll never forget the phone call I received from Ruben in late April of 2011, just 3 years later. I was on a sales trip in Boston, sitting down to dinner with friends, when Ruben finally got up the courage to call me with the bad news. The entire vineyard had been hit by frost and all the buds appeared to be "burnt". It was too early to tell if the majority had been fully frozen, but the forecast called for another frost again that night. Sashi called me the following morning and relayed his assumption that the entire first growth would not grow, and we would be entirely dependent on second growth. We had already slated the crew's training "Cuadra" in Block 5 Sangiovese, and because the Italian varietal doesn't produce a fertile second growth, focusing on life-sustaining leaves rather than grapes for reproduction, the 2011 Cuadrilla wine wound up being less than 900 cases.

With 2010 still in barrel, we made the decision to keep some lots over in order to continue the Cuadrilla wine and keep the bonus checks healthy. The new bottling of Cuadrilla reflects this decision. Sashi blended 47% 2010 Syrah and 38% 2010 Sangiovese with 15% fresh 2011 Syrah. Syrah is the one varietal on the vineyard that shrugs off frost and ripens clusters even on second growth shoots.

The new label, designed by Stolpman Vineyard's resident artist, Kari Crist, reflects a much happier occasion. In 2014 we are celebrating "Grape Whisperer" Ruben Solrozano's 20th anniversary with Stolpman Vineyards. The label depicts his smiling face with a long road behind him, symbolizing his journey from rural Jalisco to becoming one of the most celebrated viticulturalists in the world.

Brooding deep red, the Syrah dominated blend shows off its concentrated punch on the nose. This is certainly a step up in weight class from the Sangiovese-dominant 2011 bottling: tarry, bbq meats and particularly smoked ribs, dark wild berries, and forest floor all pack into the nose and flavor profile.

As always, La Cuadrilla is the ultimate BBQ wine, either grilling over oak under our iconic vineyard tree or in your backyard. This edition also has the complexity and full-body to stand up to a host of other cuisines, or just enjoy on its own.

The wine will unfurl over the next year, so raise a glass to Ruben's Anniversary in 2014 for optimal drinking age! - *Peter Stolpman*

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