

Stolpman

The Great Places

August James

100% Pre-Clonal Syrah

110 cases produced



Stolpman's Pre Clonal, Own Rooted Projects

In early 2013, after a seminal visit to Domaine Auguste Clape the previous summer, we set out to model a vineyard after Clape's Reynard parcel. We propagated special pre-clonal Syrah cuttings from just 50 vines to 12,000, all head-pruned, own-rooted, and planted so densely that all work must be done by hand. The steep, east-facing hillside produced its first crop, barely 400 pounds of fruit, in 2017, the same year our son August, was born. Those grapes were bottled into 30 x 3 liter bottles so Auggie may drink the wine from his namesake vineyard from not only his birth year, but also his vineyard's birth-year, on special occasions for the rest of his life.

MOTHER VINE: Great Places August James Stolpman includes grapes from the Mother Vine. Rather than cut the growth from the 50th cutting to replant on adjacent posts, in the winter of 2014, we layered its first growth under-ground and back up, creating 3 daughter vines still connected to mother. Each year we repeat the process on the periphery and as of 2025 writing, the Mother Vine now stands at 1,350 connected heads. The oldest generations within the interior bear grapes and these are included in the cuvee. In 2027 we forecast the Mother Vine will yield 1,000 pounds of grapes, enough to make a barrel of wine from one vine.

GREAT PLACES SYRAH: Syrah that makes the cut into our highest tier "The Great Places" brand, hail from just 8 acres of our steepest hillsides where we have taken an approach unprecedented in the New World. First, the pre-clonal strains are wholly unique and selected from 100 year old vineyard sites. Then, this Syrah material is planted own-rooted and head pruned at just 2.5 x 3 feet spacing. Each vine puts all of its energy into ripening 2-3 clusters of concentrated, complex fruit each year. All work is done by hand. Vine yields are so low, it takes 6 vines to make one bottle of wine.

The brand is named after one of our most inspirational Serine parcels in Cote-Rotie "Les Grandes Places".

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. The depth of the 2024 wines creates even more space for layers of texture and flavor to be discovered. The 2024 Great Places quartet of wines has proved to be Stolpman's greatest triumph to date.

The nose dives into smooth black seas. On second approach, red fruit crackles and skips over the surface. In the mouth, black olive and cured meat begin to float on the oceanic blackness. The tactile richness can be smelled far before tasting. A surge of red then erupts overtaking the blackness and dominates to envelope the senses. With every new sniff and taste, new layers can be found. Truly a revelatory wine.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon
AVA

Components The 2 acre
12,000 vine August James
block that includes the 1,200
head Mother Vine

Farming CCOF Organic
Certified & Demeter Biody-
namic Certified

Harvest Date October 11

Vinification 50% whole
cluster native fermentation
for 10 days

Vatting/Fermentation
Stainless steel with gentle
circulations and foot
treading

Cooperage & Elevage
Neutral 500L Ermitage Vache
Forest Puncheons for 14
months

14% Alc by Vol

Stolpman Vineyards

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