

Stolpman

CUADRILLA ESPECIAL

50% Syrah, 30% Grenache &
20% Mourvèdre

900 cases produced



Reserve Bottling Exclusively for Club Members.

We take care of our land, holding both CCOF Organic and Demeter Biodynamic certifications. Just as importantly, we also take care of our people.

Stolpman is committed to employing its vineyard crew full-time, year-round and our La Cuadrilla profit sharing wine has continued to grow over the past 24 vintages. Having an experienced and passionate crew allows us to meticulously farm by hand, treating each vine individually as we walk down the rows.

The larger 2023 La Cuadrilla Red Blend was bottled a year earlier than the Especial and primarily consisted of the first round of declassified Estate lots.

We cull the Especial from only the final round of declassification. These barrels had the potential to make the cut a year earlier, but later - just barely - lost out to neighboring barrels that showed magically enough to blend into our highest end, most limited cuvees. La Cuadrilla Especial takes on its own juicy, full bodied, delicious character that both over-delivers for our club members and keeps Cuadrilla's bonuses growing.

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.

At the time of writing, 2024 reigns as Stolpman's highest rated vintage ever, so keep in mind, this wine is a blend of some of the most coveted wines in the world!

Intense fresh, ripe red fruit broadens to red candy on the nose just barely kissed by savory toast. The layered red fruits wash over the palate with pure pleasure. Fine tannin and refining acidity subtly emerge to bring the big red beauty to an elegant close. Touches of pepper whiffed on the nose below the red fruit reappear on the finish, this time matched with dusty cocoa. With a production that will sell out upon release to the wine club, this Cuadrilla Especial is a gift to members from the glorious 2024 vintage.

Vintage 2024

Region Stolpman Estate
Vineyard & Santa Barbara
County

Components Declassified
free-run lots of Great Places,
Angeli, Sun + Earth

Harvest Date Multiple picks
in October

Vinification Native fermentation on average 50% whole cluster

Vatting/Fermentation Open
Top Concrete and smaller
stainless-steel tanks, lightly
circulated and rarely
punch-downed

Cooperage & Elevation
Neutral 500L Ermitage Vache
Forest Puncheons for 22
months

14% Alc by Vol

Stolpman Vineyards

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