

Stolpman

ESTATE GROWN SYRAH

100% Syrah

3900 cases produced



Stolpman's Flagship Estate Grown Syrah

Over the past 25 years, Stolpman has pushed the Syrah envelope, own-rooting vines directly into its Limestone soils at high-density. Un-grafted, the vines behave maturely within 3-4 years and do not require irrigation. These own-rooted vines ripen small, concentrated clusters harvested for both ripeness and liveliness, and they deliver a singular expression of Ballard Canyon Syrah. In pursuit of seamless purity, the winemaking team takes an extremely gentle touch as no force is needed to extract color and richness.

Following a dry Winter with Spring precipitation trickling into April, vines awoke out of dormancy late. Summer remained cool, further delaying the growing season. Because of 2025's late ripening, lower vine yield became even more critical in 2025. Vines with less grapes to ripen were able to do so by mid-September into October, after an unusually long hang-time on the vine. The cool season created a prettier, more delicate version of Estate Grown Syrah, more akin to the 2023 vintage versus the raw power of the 2024.

Velvety rose petals whisk over creamy malt with feathers of lavender and menthol. In the mouth, boysenberry, mint leaf, even peppermint; create an easy softness. In its youth, crisp acidity plays an equal role in unison with fine tannin to bring the wine to a subtly dry finish. The 2025 Estate Grown Syrah is a precise, seamless, and elevated vintage of our flagship wine. Compared to the fiery red fruit of 2023 and the black depth of the 2024, the creaminess that rides above the delicate violets of the 2025 make the wine delicious upon release.

Vintage 2025

Region Stolpman Estate
Vineyard, Ballard Canyon
AVA

Components A blend of all
the own-rooted Syrah blocks
on Stolpman Vineyards

Farming CCOF Organic
Certified & Demeter Biody-
namic Certified

Harvest Date September 23
through October 30

Vinification Native Fermen-
tation 30% whole cluster for
only 7-9 days prior to
pressing

Vatting/Fermentation Open
Top Concrete tanks with
gentle circulations and 2-3
punchdowns

Cooperage & Elevage
Neutral 500L Ermitage Vache
Forest Puncheons for 9
months

13.5% Alc by Vol

Stolpman Vineyards

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