

Stolpman

HILLTOPS SYRAH

100% Syrah

350 cases produced



Stolpman's High Density, Ridgeline Syrah

We first vineyard designated this cuvee from the modern-day Hilltops block in 2008, only 4 years after replanting the Estate's center ridge to a variety of our favorite Syrah strains and clones. Since then, we have refined the Hilltops cuvee into a tight selection of our favorite micro-blocks within the greater hilltop. Prior to 2008, the Hilltops wine came from a barrel selection of the most intense Syrah from all three ridges on the vineyard. With less clay topsoil on the ridges and further exposed to the Ballard Canyon Pacific wind, the vines on the ridges yield lower for further concentration of flavor. Grapes from the other two ridgelines are now blended into the main Estate Grown Syrah cuvee.

Healthy late winter and early spring rainfall delayed bud break by a few weeks. Summer weather remained moderate and luckily, we experienced a warmer than usual October that pushed the vines through the finish line of peak ripeness. The high density of vines per acre and subsequent low load per vine allowed the fully exposed Hilltops vines to ripen right on cue in mid-October.

Enticing out of the gate with yummy lifted red fruit over darker purples all sculpted by secondary notes of sweet and savory grilled meats. A high, pristine alpine meadow at dawn. Instead of pine trees, toasty oak frames the setting. Bringing the bottle back to the city, it screams for robust cuisine like Korean Short Ribs. Despite the intense "call to all carnivores" Syrah profile, 2023 Hilltops possesses the civility and grace of a finely orchestrated, manicured rose garden interspersed with rosemary and sage. The savoriness is saturated by rich ripeness. 20 year tannins arise long after the finish, like all Hilltops vintages, do not be afraid to age!

Vintage 2023

Region Stolpman Estate Vineyard, Ballard Canyon AVA

Components East facing ridgeline of high density 3,000 vine/acre Block B

Farming CCOF Organic Certified & Demeter Biodynamic Certified

Harvest Date October 10, 16 & 17

Vinification 100% destemmed Native fermentation in open top concrete for 12-14 days with gentle circulations and 3 total punch downs

Vatting/Fermentation Open Top Concrete tanks

Cooperage & Elevage Neutral 500L Ermitage Vache Forest Puncheons for 18 months

14% Alc by Vol

Stolpman Vineyards

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