

Stolpman

LA CROCE

50% Sangiovese / 50% Syrah
Co-Fermented
450 cases produced



Stolpman's Super Tuscan Co-Ferment

When consultant Alberto Antonini first came to the vineyard in January of 2001, he was shocked to hear that year in and year out, we enjoy the coincidence of Syrah and Sangiovese ripening together. Alberto had dreamt of such a parallel his entire career in Italy. More specifically, he thought co-fermenting red-hued, high-strung Sangiovese with dark, savory Syrah would create the benchmark for all Super Tuscan blends to follow. But in Italy, Alberto found that Syrah ripened a month ahead of Sangiovese, rendering his dream impossible – until he arrived in Ballard Canyon. We prefer to co-ferment grapes rather than blending finished wine because the elements of each varietal integrate through the process of fermentation. Primary flavor traits develop during the first portion of fermentation, and if that development happens with varietals already combined, the wine will be markedly different than trying to blend separate lots later. Of course, the reason few modern winemakers employ co-fermentation is the inherent lack of control. La Croce is truly vineyard-crafted.

Alberto turned out to be right. After our first stab at co-fermenting Sangiovese and Syrah in 2001, we were hooked. In 2004 we planted three clones of high-density Sangiovese along a ridgeline surrounded on either side with Syrah. Sangiovese trails behind Syrah in ripening, so we give it all-day sunshine on the hilltop while each Syrah block only receives partial-day direct exposure on either hillside.

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.

Despite the inky raw power of the 2024 vintage, the always elegant La Croce remains pretty and red-hued on the nose. The rich 2024 vintage profile waits until it hits the palate to take charge, but with refined polish.

The billowing red sails of a tall ship glide above dark hardwood depth with textures of swirling polish. Luxury to the max. Drafts from misty, exotic forested canyons bring the ripe red fruit back in gusts. The joyous red core harkens to the clove and cardamom flavors of Christmas. That deeper core creates the cherry flesh binding the airy lifted layers to the woods below. Upon release, duck a l'orange might be the perfect pairing.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon
AVA

Components La Croce
Block A

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date October 24

Vinification 100%

de-stemmed native fermentation for 10 days

Vatting/Fermentation Open
top concrete fermenting
tank

Cooperage & Elevage Aged
6 months in Neutral 500L
Ermitage Vache Forest
Puncheons prior to racking to
40HL neutral Ermitage French
oak Foudre for 12 months

14% Alc by Vol

Stolpman Vineyards

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