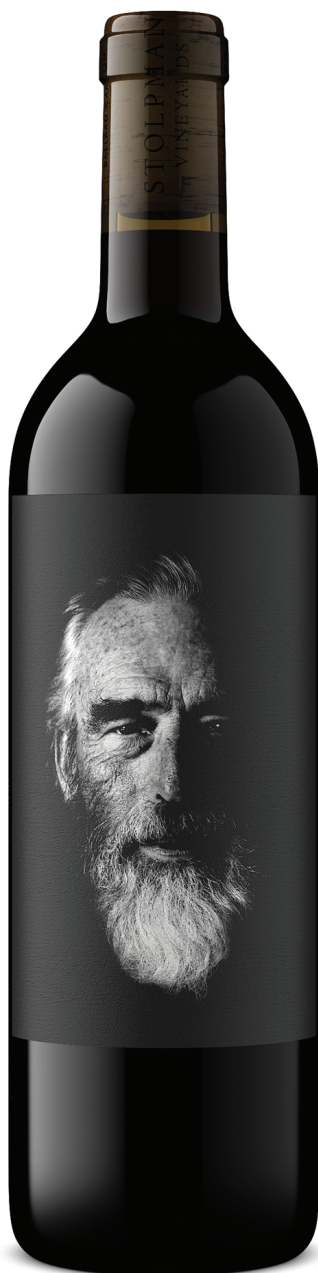


Stolpman

NEBBIOLO

100% Nebbiolo

96 cases produced



Tom's Love Affair with Italian Wine

Tom Stolpman's love affair with Italian wine became cemented in 1993 when he and his wife Marilyn spent weeks in Rome for a legal case involving artifacts in the Vatican Library. The following winter, he asked Ruben to plant 10 acres each of Nebbiolo and Sangiovese. Stolpman collectors fell in love with both and today we have 21 acres of Sangiovese planted. The Nebbiolo clonal material available in California back then turned out not to be the greatest and the vines began to weaken, ripening later each year. Despite the loyal following, Stolpman made the last vintage from that original Nebbiolo block in 2003. We continued to sell fruit to other winemakers through the 2010 vintage. When frost damaged the Nebbiolo buds in April of 2011, we decided to graft over the remaining vines to Grenache and Roussanne. Ever since then Tom has pestered his son Pete, who took over the operation in 2009, to replant his beloved Nebbiolo. Longtime collectors cheered Tom on, as they slowly depleted their stocks of those classic, beautifully aged 1998-2003 vintages.

In 2017, Pete and Ruben planted 500 vines of the newly available VCR-11 clone that the Vivai Cooperativi Rauscedo nursery had meticulously selected from Piedmont. Ruben and Pete presented the 500th vine to Tom at his 68th birthday party and Tom proudly gave the vine a drink from a 9-liter bottle of Schramsberg Blanc de Blancs as its first "irrigation" once in the ground. Tom's friends and family all shed a tear with him- truly a momentous day!

In 2018, we harvested just enough grapes for a few six packs of Magnums for Tom to drink. The first wine club releases, beginning with the 2019 vintage, are already drinking fabulously but will improve through 2036. The only anomalous vintage was the heat-wave year of 2020 and that wine can be enjoyed at maximum potential today! Based on Tom's love of this new generation of Nebbiolo, and its enthusiastic reception by our members, we planted 2.3 more acres of Nebbiolo in 2023. We selected only the prettiest clusters from a few of the rockstar young vines to include in the 2024 vintage!

The lush 2024 vintage created a hedonistic Nebbiolo that will be delivering near peak pleasure within only a couple years of release. Certainly a classic Stolpman Nebbiolo-pretty, delicate and firm; relatively pale in color with an age-worthy framework - just with a touch riper, denser fruit profile and texture than vintages since 2020.

Seductive rose petals flutter over a deep, luscious, ripe red plum. Airy violets wash over precise red berry, red apple and baking spice. Front to mid-palate density gives way to graphite and fine tannin coated by juicy plum. With just minutes of air, yummy red candy comes into the mix.

Vintage 2024

Vinification Stainless Steel

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Vatting/Fermentation Lightly
crushed, 100% whole-cluster,
with multiple gentle
pump-overs. 19 days prior to
gentle press

Components 80% B8 and 20%
2C Estate Nebbiolo (first crop)

Farming CCOF Organic Certified
& Demeter Biodynamic Certified

Cooperage & Elevage 100%
Neutral 500L puncheons

Harvest Date October 17

13.5% Alc by Vol