

Stolpman

PARA MARIA

86% Pinot Noir, 12% Gamay Noir,
12% Petite Sirah
1275 cases produced



A Stolpman & Solorzano Family Collaboration
The Para Maria Brand is a 50-50 partnership between the Stolpman and Solorzano families. As managers, Ruben and Maria opt not to take a cut of Stolpman's profit sharing program, La Cuadrilla.

Maria "Lupe" Solorzano is shy around visitors and quick to smile. For anyone that sees her in action, it is clear that she leads by the example of her own work ethic. Maria is most comfortable in her routine of perpetual motion out on the vineyard – checking the vines and directing the crew. Maria, solely in charge with a quiet, commanding presence, heads the day-to-day operation at Stolpman. She runs perhaps the hardest working, most passionate vineyard crew in the world. On a daily basis she teaches la Cuadrilla new techniques to execute a constant barrage of experiments – often adapting on the fly – figuring out practical ways of farming ridiculously high-density vineyards by hand, or training canopies for ideal shading and wind-flow. Label Art: The nickname for villagers from Santa Cruz de las Flores, Jalisco; Maria's hometown, is "Tecolote" – or night owl. The name stems from the popular late night parties thrown in the town. Maria and La Cuadrilla also turn nocturnal for three months out of the year to harvest in the cold night air for maximum freshness. A resident female Great Horned Owl is the most prolific rodent-control beast on the vineyard.

The big change for Para Maria in 2025 wasn't so much the weather but the change in Para Maria's blend, prompting a new "night owl" label. Traditionally Syrah dominated, we switched to Pinot Noir after grapes in one of Ruben's coveted STA Rita Hills vineyards became available. We blended inky, powerful Petite Sirah and juicy, dense Gamay Noir to flesh out the delicate, lighter Pinot.

Dark purple in color reflecting our intent to deliver a "big" California-style Pinot Noir, harkening back to the wines that originally put STA Rita Hills on the map over 20 years ago. Super ripe, juicy dark plum on the nose that matches the front palate profile. Dense blueberry compote ringed with mocha and flecks of red fruit. Through the palate, the wine brightens out of the dark blues and purples into fresh redness while the texture elevates with a firm backbone of acidity. With high-toned red fruit taking hold through the mouth, still with plenty of roundness, the wine finishes with a linear, defined bright berry finish.

Vintage 2025

Region Stolpman Estate &
Santa Barbara County

Components A single Ruben Solorzano farmed vineyard in the STA Rita Hills, Estate Gamay Noir and Petite Sirah

Harvest Date Pinot Noir: 8
picks throughout September
2025, Gamay: September 18,
Petite Sirah: October 30

Vinification Pinot Noir:
Native fermentation in
Stainless Steel. Petite Sirah
and Gamay: Open-top
concrete

Cooperage & Elevage
Neutral 500L Ermitage Vache
Forest Puncheons for 10
months

13.5% Alc by Vol

Stolpman Vineyards

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