

Stolpman

GAMAY NOIR

100% Gamay Noir
310 cases produced



Stolpman's Evolution in Style

Over a decade ago, we became obsessed with lighter bodied reds. Inspired by Herve Souhaut's Le Souteronne Gamay, made from a vineyard smack in the middle of Northern Rhone Syrah Territory, we own-rooted our first acre of Gamay back in 2016. Tom Stolpman arrived at Villa Angeli the Friday after planting, and looking out from his kitchen window, asked his son, Pete, what he had planted. When Tom heard, he exclaimed, "You planted God Damn Gamay?!" and so, for the first 5 vintages of production, we called the wine "GDG", labeled with vineyard manager Ruben Solorzano's hand writing.

Since the first vintages, we've evolved in our winemaking approach to aim to make more serious classic red wine out of the Gamay. Rather than light, chillable, carbonic fermentations, we now allow for some gentle crushing in open top fermenters. Additionally, to allow the richer version of Gamay to integrate and flesh out, we now age the Gamay in oak through the late Spring of the following year.

To symbolize the evolution in style, we ditched the original GDG label and removed the brand from the So Fresh carbonic family. Now, Gamay shares the "esoteric" estate label with our other seriously delicious passion projects- Chenin Blanc, Savagnin, and Trouseau.

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. Always one of the earliest ripening varieties on the vineyard, Gamay has no issue hitting optimal ripeness for a September 16 harvest.

Ripe berry hits first followed by rhubarb into salinity and spice. And all of that is just on the nose. Full, assertive, and in charge, yet the 2025 Gamay remains whimsical and fun. Feathers of light red and even pink polishing coats get centrifuged into spicey depth. Red candy springs forth to swoop through and mellow the salty spice kick; quickly turning the wine into pure yumminess not even halfway through the first glass. And at 12.5% ABV, we don't feel bad about pouring the second glass!

Vintage 2025

Region Stolpman Estate
Vineyard, Ballard Canyon
AVA

Components Block 10
head-trained Gamay Noir

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date September 16

Vinification 100% whole
cluster

Vatting/Fermentation Open
Top Concrete tanks

Cooperage & Elevage
Neutral Ermitage Vache
Forest Puncheons for 7
months

12.5% Alc by Vol

Stolpman Vineyards

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