

Stolpman

PARA MARIA

75% Pinot Noir, 20% Gamay Noir,
5% 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.

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 “Tecalote” – 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 most coveted STA Rita Hills vineyards became available. In the tradition of Burgundian “PTG” or Passe-Tout-Grains wines, we blended 20% denser, fruit forward estate Gamay into the Pinot. Then, to make sure the blend had plenty of ripe concentration, we finished it off with 5% inky purple Petite Sirah.

The dark red hue in the glass reflects “big” California-style Pinot Noir, harkening back to the wines that originally put STA Rita Hills on the map over 20 years ago. Ripe cherry and juicy dark plum on the nose match the front palate profile. Deeper, flowing blueberry compote ringed with mocha and flecks of red fruit give the wine an easy-going richness. Through the palate, the wine brightens into fresh redness while the texture remains soft and gliding. Pure red fruit through the mouth, still with plenty of roundness, the wine finishes with a delicate, lighthearted 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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