

Stolpman

The Great Places Jessica Laurén

OWN ROOTED & PRE CLONAL
100% "Serine" Syrah
132 cases produced



Stolpman's Pre Clonal, Own Rooted Projects

The Great Places began in 2006, when vigneron Ruben Solorzano visited Côte Rôtie. There, the oldest "Serine" clusters looked and tasted more delicate than the widely available, modern-day Syrah clones. In 2007, Ruben replicated what he had seen in Côte Rôtie on Stolpman's steepest east-facing hillside. The subsequent wines proved to us that ancient, pre-clonal material had the potential to revolutionize the quality of Stolpman Syrah. The illustration of this first pre-clonal parcel "Ruben Solorzano" now adorns all of The Great Places labels. As of 2020, the project includes five different vine strains. It takes more than six low-yielding vines to create one bottle of wine and all vineyard work must be done by hand on the tightly packed, symmetrical steepes. Jessica's pre-clonal strain represents the brand's namesake Côte Rôtie parcel "Les Grandes Places" Serine. The current parcel stands at just shy of an acre so production will remain tiny in the medium term. In February of 2025, La Cuadrilla own-rooted 1.3 more acres of the Grandes Places strain so production might jump up to a whopping 200 cases once the new vines prove worthy of classification.

The even, moderate weather of 2024 with unusually consistent September warmth heralded dark, inky, viscous reds across Stolpman's line-up. At the offering's pinnacle, The Great Places show even more depth underneath the ever so compelling feathery, buoyant tactile layers. What started as the most fiery of The Great Places Quartet, Jessica Lauren now reaches a new height of delicious hedonism over her trademark red fruit and tarry blackness. The winemaking team played into this profile, with less whole-cluster. Fully confident in the robust concentration, we pressed the wine off the skins after only 10 days in concrete.

Resounding surges of velvety lavender lapse into deep, rich, soothing mocha. Pretty red hues dance and flicker through the spice and immense, dense structure of the wine. Black tar and sweet fennel glide below the ripe red wave. All the while, the 2024 shows a sleekness, fully composed, compellingly dynamic yet collected into one singular, polished beauty.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components 1 acre own-rooted head-pruned 6,000 vine/acre Jessica Laurén Stolpman

Farming CCOF Organic Certified & Demeter Biodynamic Certified

Harvest Date October 10

Vinification 80% de-stemmed, 20% whole-cluster

Vatting/Fermentation Native fermentation in open-top concrete for 10 days prior to gentle press

Cooperage & Elevage Neutral Ermitage Vache Forest Oak Puncheon 500L puncheon, wood only used for white wine previously

14% Alc by Vol

Stolpman Vineyards

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