Stolpman

GSM

60% Grenache, 20% Syrah, 20% Mourvèdre
350 cases produced



Stolpman's Age Old Rhone Combo
Over the past few years, we've focused in on a vision of marrying the intense candied red fruit of Grenache with the wildly nuanced, fleshy red notes of Mourvèdre. Both varietals are then given depth and soul by Syrah. This age old Rhone combination combines to create a harmonious medium bodied red perfect for most any occasion.

Healthy late winter and early spring rains pushed back bud break by a few weeks. Following the late, nail-biting 2023 harvest, the vines naturally set a smaller crop in 2024. The growing season remained moderate without any vintage-defining heatwaves. September warmed up and gave us confidence that even ripening would occur. The small yields and near-perfect, even weather of 2024 created the best vintage in Stolpman's history, with unprecedented ratings including our first 100 point score from Vinous Media.

Delicate red rose petals, a purity that beams out of the glass. The red fruit, complimented by lavender and blue notes, glides through to a graphite and delicately quenching finish. The fruit intensifies with a complimentary bite of protein. With food, a more assertive acidity arises that dances the tango with poultry and red meat. The perfect balance of the stunning 2024 vintage becomes even more distinct, reflecting a perfectly taut, juicy plum. Then, after dinner with time to breathe, the pristine floral aromatics once again steal the show. A crowd pleasing, utility player at the height of its graceful game.

Vintage 2024

Region Stolpman Estate Vineyard, Ballard Canyon AVA

Components Block 5 and 9 Grenache, Block 3 Syrah, Pliocene Mourvèdre

Harvest Date October 2024

Vinification 100% De-stemmed

14% Alc by Vol

Vatting/Fermentation Open top concrete

Cooperage & Elevage Neutral 500L Ermitage Vache Forest Puncheons for 22 months

Farming CCOF Organic Certified & Demeter Biodynamic Certified

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