

STOLPMAN VINEYARDS

BALLARD CANYON

SYRAH 2015 *Angeli*

TECH

VINEYARD COMPONENTS

block 5 plateau, own rooted

VARIETAL BLEND

100% Syrah

VINIFICATION

native fermentation in concrete

FINAL ANALYSIS

alcohol: 14.5%

VATTING/FERMENTATION

50% whole-cluster fermentation

COOPERAGES & ELEVAGE

neutral 500L french oak puncheons

RELEASE DATE

April 2017

HARVEST DATE

September 9-10 2015

TOTAL PRODUCTION

500 cases

2434 ALAMO PINTADO AVE - PO BOX 488

LOS OLIVOS CA 93441 USA

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WWW.STOLPMANVINEYARDS.COM

NOTES

BACKGROUND

Named after Marilyn Stolpman's Italian family's Surname, Angeli is simply our favorite micro-block of Syrah out of all 95 acres planted on the estate. Just up the ridge from Marilyn's namesake home, Villa Angeli, lies the Angeli plateau. Surrounded by compact, wind-tilted Coastal Oak trees; lie low-trained, own-rooted Syrah vines. The grapes up here burst with bright, dynamic flavor even when tasted off the vine. Only the grapes from this small hilltop sub-section are eligible for Angeli Syrah.

VINTAGE

The low yields of 2015 have given us a block-buster Angeli with ample richness and depth. The own-rooted vines along the Angeli ridgeline didn't disappoint, giving us tiny, concentrated grape bunches.

AT THE WINERY

The winery team let the Angeli Syrah fruit rip, without any intervention. With no doubt the BB-sized grapes would give us inky, rich Syrah – the crew was careful to handle the fermentations delicately so as to preserve finesse. We foot-trod and pumped over the fruit through dryness. Then, only free-run juice drained into Angeli barrels so as to mitigate potentially fierce tannins – the smaller the grapes, the more potential skin tannin.

SENSORY

2015 Angeli already coats the palate and delivers immediate gratification. Beautiful red-purple-blue fruits burst from the nose and linger all the way through the finish, harmonizing with a fine tannin structure. Bottled relatively young, we aim to capture a fresh profile that floats above the lush underlying depth and opulence. The wine pops with robust flavor upon release, but should hit its true prime in 5-10 years.