

STOLPMAN

ANGELI

100% Syrah

520 cases produced



Stolpman's Own-Rooted Tribute

Named after Marilyn Stolpman's Italian Surname, Tom Stolpman originally intended the Angeli cuvee to be simply a small selection of the very best barrels from the estate. Today, the wine consistently comes from one all-star, micro-block of Syrah perched above Ballard Canyon Road. Surrounded by compact, wind-tilted Coastal Oak trees, the Angeli vines are all own-rooted in our limestone soils and trained just 18 inches above the ground. The grapes up here burst with bright, dynamic flavor even when tasted off the vine.

A second year of drought reduced our 2022 yields and led to a small crop. Our vines naturally set only a few tiny clusters each. A Labor Day heatwave further intensified the ripe flavor concentration of the tiny clusters. Ripening occurred on the Angeli ridgeline at an ideal time, a couple weeks after the heatwave, which allowed the vines a nice recovery period to continue to ripen.

Deep, intense purple-dominated perfume encompasses beckoning freshness all the way to the inky blackness that immediately fills the mouth. Absolutely seamless and graceful, effortlessly athletic and powerful, a true thoroughbred, with energy bounding out of the glass.

Vintage 2022

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Own-rooted
hilltop Massal selection planted
in 2002

Farming Certified Organic &
Biodynamic

Harvest Date September
23-30

Vinification 20% whole-cluster

Vatting/Fermentation Native
fermentation in concrete tanks
for 13 days prior to pressing

Cooperage & Elevage 100%
Neutral French Ermitage Vache
Forest 500L Puncheon for 15
months

14% Alc by Vol

≠ Estate, So Fresh, Combe ≠

2434 ALAMO PINTADO AVE, LOS OLIVOS CA 93441
TEL. 1 805 688 0400