

# STOLPMAN VINEYARDS

BALLARD CANYON

## SYRAH 2013 *Estate*

### TECH

#### VINEYARD COMPONENTS

60% Blocks 5 & 6 (average vine age 15 years),  
15% High Density Blocks A & B, 15% Originals  
Block 1 & 2 (20 year old vines)

#### VARIETAL BLEND

100% Syrah

#### VINIFICATION

native yeast

#### FINAL ANALYSIS

alcohol: 14.1%

#### VATTING/FERMENTATION

50% whole cluster fermentation in open top  
unsealed concrete fermenters. Wine was  
kept on skins between 2-3 weeks.

#### COOPERAGES & ELEVAGE

aged 10 months in 500L Ermitage Vache  
Forest puncheons, less than 10% new.  
Settled in stainless steel bottling tank for 5  
months prior to bottling.

#### RELEASE DATE

June 1, 2015

#### HARVEST DATE

September 12, 2013 to October 3, 2013

#### TOTAL PRODUCTION

3600 cases

## NOTES

### BACKGROUND

Representing a portion of every Syrah block on the vineyard, Estate Syrah best represents Stolpman Vineyard's soil, methodology, and the Ballard Canyon weather conditions.

### VINTAGE

Following in the shadow of our very best Estate Syrah to date, only time will reveal if the 2013 Estate Grown Syrah will eclipse the 2012. The weather in both vintages cooperated picture-perfectly, with moderately warm, dry conditions.

The drought conditions caused lighter yields in 2013 offering plenty of flavor intensity and complexity.

### AT THE WINERY

The most influential decision made by Sashi Moorman and his team revolved around keeping Estate Grown Syrah fresh and nuanced in a hot, dry, and potentially over-ripe vintage. Wine was left on the skins for only two to three weeks to ensure freshness in an already bold vintage.

### SENSORY

In the glass, 2013 Estate Grown Syrah appears dark crimson in color. The fresh nose is lined with bright cranberry and tangerine notes while on the palate a core of blueberry, raspberry, and cherry rides above a deeper meaty quality and savory touches of clove and anise. The young wine is sharply focused and high toned. On the finish, refined tannin and graphite bring the wine to an elegant, lingering close.

With a year in bottle, the nose will continue to blossom and the mid-palate will gain more richness

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