

# STOLPMAN

≠ Estate, So Fresh, Combe ≠

## MOURVÉDRE 2018

### TECH

#### VINEYARD COMPONENTS

6,000 vine/acre own-rooted Enz vineyard  
pre-clonal block at highest elevation of vineyard

#### VARIETAL BLEND

100% Mourvedre

#### VINIFICATION

de-stemmed and foot-trod, native fermentation

#### FINAL ANALYSIS

alcohol: 14%

#### VATTING/FERMENTATION

21 days in open-top concrete fermenting tank

#### COOPERAGES & ELEVAGE

22 months in neutral Ermitage Vache Forest  
500L French oak puncheons

#### RELEASE DATE

November 24, 2020

#### HARVEST DATE

October 19, 24 & 25 2018

#### TOTAL PRODUCTION

220 cases

### BACKGROUND

With the world getting warmer and our obsession with Bandol bursting, we couldn't resist planting Mourvedre when we had the shot at obtaining world-class pre-clonal Mourvedre cuttings from the famous Enz Vineyard in San Benito County. Enz sits along the San Andreas fault and was originally planted by quarry-workers hacking and loading limestone from the site onto railcars to San Francisco. That Limestone went into the concrete that built the city from the Gold Rush going forward and today the vineyards still grow happily and the quarry supplies decorative rock to architects and designers.

Mourvedre is a notoriously slow ripening varietal and without a cold vintage since 2010, we think we can consistently harvest a blockbuster wine, especially with such magical vine material.

Mourvedre also allows us to further spread out our vintage later into the year, so we could plant more vineyards while buying time for La Cuadrilla to hand-harvest each night.

We plan for the black label 2018 Mourvedre, our inaugural vintage since replanting the varietal after a long hiatus, to be a one-off. The 2019's energy and breadth impressed us so much we decided to launch the new Pliocene label with that vintage and hope the wines from here on out will make the cut into Pliocene. But never say never, if we have another "super yummy" vintage meant to be enjoyed closer to release, we might just have to bring this label back!

### VINTAGE

In 2018, we were blessed with even, moderate weather in the late summer and through harvest. Almost every other year in Santa Barbara County, we must strategize around accelerating sugar accumulation and weakening vines caused by typical August or September heat events. Without extreme heat, 2018 allowed for depth, concentration, and amazing phenolic ripeness. The vintage continued the pattern established in 2012, with even numbered vintages delivering yummy, hedonistic wines ready to be enjoyed now or aged. Odd numbered vintages since 2011 seem to be brighter and more energetic.

The moderate weather of 2018 plays an even more important role for a late ripening varietal like Mourvedre. Without having to withstand a heat wave, the Mourvedre vines stayed strong, pouring energy and concentration into the grapes until we harvested in late October.

### AT THE WINERY

With a vision of pure red fruit purity and concentration, the team de-stemmed all of the fruit before our typical protocol of native fermentation in concrete tanks. We decided to give the dense wine further time in barrel, bottling in the late summer of 2020, to allow the textures to flesh out and become more coating and layered.

### SENSORY

Upfront red perfume gives way to strawberry preserve kept in check with subtly taut structure. The body lays a silky coating texture without being over-the-top full bodied. The one-two combo of pure red fruit and billowy texture makes this a Mourvedre to fall in love with. A seamless finish of fine, enveloped tannin rounds out the exceedingly high "yumminess" quotient. The red fruit sings through the finish long after the last sip. The wine will certainly age for 5-10 years but it is hard to imagine it any better than right now!