

# STOLPMAN VINEYARDS

BALLARD CANYON

## SYRAH 2015 *Originals*

### TECH

#### VINEYARD COMPONENTS

block 1 - oldest vines on the property

#### VARIETAL BLEND

100% Syrah

#### VINIFICATION

50% whole cluster, natively fermented in unsealed concrete

#### FINAL ANALYSIS

alcohol: 14.1%

#### VATTING/FERMENTATION

one pump over per day, 3 total punch downs, naturally cool fermentation temperatures peaking in low 70s - only free run juice used in final cuvee, no press wine

#### COOPERAGES & ELEVAGE

19 months in large neutral 500L oak Puncheon

#### RELEASE DATE

October 2017

#### HARVEST DATE

September 7-9, 2015

#### TOTAL PRODUCTION

540 cases

2434 ALAMO PINTADO AVE - PO BOX 488  
LOS OLIVOS CA 93441 USA  
TEL. 1 805 688 0400

### NOTES

#### BACKGROUND

The Originals Syrah cuvee incorporates only the initial Syrah plantings that Tom Stolpman put into the ground in 1992. These vines are not only our Original planting, but they are the oldest vines in Ballard Canyon AVA. The wine made from these vines generated the Syrah-planting fervor which eventually led to the publication of Ballard Canyon AVA - the only appellation in the United States dedicated to the grape Syrah.

#### VINTAGE

2015 red wines will become known for their energetic cut. The Originals vines' deep roots seemingly pulled more substance up from the soil to add depth to the lifted, high-toned 2015 profile creating one of the most compelling wines of the vintage.

#### AT THE WINERY

We backed off whole-cluster inclusion from 67% in 2014 to 50% this vintage to show-off the bright red fruit of the 2015 Originals. Hands-off winemaking focused on gently circulating the juice at naturally low temperatures allowed for delicate nuance to be extracted through fermentation. Only one punch down per day continued to break up the grapes and whole-bunches.

Extended aging in puncheons (four months longer than all previous vintages) allow for a cohesive body that seamlessly assembles the array of flavors into a smooth, supple flow.

#### SENSORY

Piercing, intense red fruit leading into quintessential Ballard Canyon Syrah blue berry all combine to create an impressive first impression. The beautiful burst of up front bouquet is backed by serious, deep minerality and meaty savoriness - but all the while, the bright fruit shines persistently through. The savory edge of the spectrum even cuts to the edge of salt and brine and conjures up my favorite cut of beef - the worshipped, succulently textured dry-aged ribeye "cap". On the finish, well contained, elegant tannin rounds out the one-two punch of freshness and richness. In short, the 2015 Originals sums up exactly what we strive for at Stolpman.