

# PARA MARIA

*de los tecolotes*

## ROSE 2018 *Para Maria*

### TECH

#### VARIETAL BLEND

60% Syrah, 20% Cabernet Sauvignon, 10% Grenache & 10% Merlot

#### VINEYARD COMPONENTS

A wide variety of Ruben Solorzano's vineyards from Santa Ynez Valley, Los Olivos, Ballard Canyon, and Happy Canyon AVAs.

#### FINAL ANALYSIS

alcohol: 12.5%

#### VINIFICATION

Depending on the lot, juice was either immediately direct-pressed or crushed and soaked up to three hours prior to pressing.  
Native Fermentation

#### VATTING/FERMENTATION

Fermented in stainless steel tanks at 55 degrees Fahrenheit

#### COOPERAGES & ELEVAGE

Held at 31 degrees Fahrenheit until bottling

#### RELEASE DATE

April 2019

#### HARVEST DATE

September 11 - October 4, 2018

#### TOTAL PRODUCTION

1900 cases

## NOTES

### BACKGROUND

Maria Solorzano is shy around visitors and quick to smile. For anyone that sees her in action, it is clear that she leads by the example of her own work ethic. Maria is most comfortable in her routine of perpetual motion out on the vineyard – checking the vines and directing the crew. Maria, solely in charge with a quiet, commanding presence, heads the day-to-day operation at Stolpman. She runs perhaps the hardest working, most passionate vineyard crew in the world. On a daily basis she teaches La Cuadrilla new techniques to execute a constant barrage of experiments – often adapting on the fly – figuring out practical ways of farming ridiculously high-density vineyards by hand or training canopies for ideal shading and wind-flow.

Label Art: The nickname for villagers from Santa Cruz, Jalisco; Maria's hometown, is "Tecolote" – or night owl. The name stems from the popular late night parties thrown in the town. Maria and La Cuadrilla also turn nocturnal for three months out of the year to harvest in the cold night air for maximum freshness. A resident female Great Horned Owl is the most prolific rodent-control beast on the vineyard.

Para Maria is a 50-50 partnership between the Stolpman and Solorzano families.

### VINTAGE

Heat spikes define vintages in Santa Barbara County. We are blessed to farm without fear of rain, rot, hail, and humidity. In 2018 the only heat wave we suffered through arrived so early, on July 7; that it didn't impact the fruit ripening or quality. The summer turned into a moderate, steady, dream year when acids hung high as sugar slowly accumulated and intense, nuanced flavor developed.

### SENSORY

Fresh, firm pineapple and mango. Green papaya rides the crunchy backbone of the finish alongside juicy red grapefruit. High-toned and refreshing yet fleshy enough to have a substantial, lasting finish. Para Maria Rose embodies the 2018 vintage: bright and refreshing acid combined with nuanced fruit.