

# STOLPMAN

## SGM

70% Syrah, 15% Grenache, 15% Mourvèdre  
490 cases produced



### Stolpman's Twist on a Classic Southern Rhone Blend

We love to tinker with the classic Southern Rhone blend of Grenache, Mourvèdre, and Syrah. These blends have led to stunning successes, with the first GSM release from 2021 landing #20 in the Wine Enthusiast Top 100 list (out of 25,000+ wines tasted!). This second release, which is Syrah dominated rather than lighter-bodied Grenache, is aged in barrel a year longer than its predecessor, picking up more polish and refinement. A small lot of co-fermented Grenache and Mourvèdre showed pure and gorgeous red fruit but lacked the power and viscosity we look for in the top Sun + Earth cuvee. The inky black, brooding Syrah's carnal, savory notes were tamed and beautified by the red fruit of the co-fermented Sun + Earth lot. We had another winner on our hands!

A cold spring led to a moderate summer without significant heat spikes through harvest. Over-all, 2021 harvest arrived late, with traditional reds beginning to hit peak ripeness at the end of September and through October. The even weather allowed further strategy through harvest, and we were able to nail our picks at ideal ripeness and even have fun lining up different varietals to co-ferment together. Tarry, seductively deep nose with beautiful black fruit. The co-fermented Grenache and Mourvèdre show themselves with a "red velvet" lushness marrying the Syrah's black olive character with ripe red fruit. Grenache spice and Mourvèdre liveliness further tame the Syrah tannin to make the blend fine and smooth. Thanks in part to the extended barrel age, the final wine already has a bonded plump, soft purple in between the red freshness and depth.

**Vintage** 2021

**Region** Santa Barbara County

**Components** Ruben Solorzano's best Santa Barbara County Syrah vineyards blended with his estate Sun + Earth Mourvèdre and Grenache co-fermentation

**Harvest Date** October 4 & 18

**Vinification** Sorted and 100% de-stemmed, no sulfur added through fermentation

**Vatting/Fermentation** Unsealed Concrete 4-ton fermenting tanks

**Cooperage & Elevage** 20 months in Neutral 500L Vache Forest Ermitage Oak Puncheon

14% Alc by Vol

≡ Estate, So Fresh, Combe ≡

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