

VINEYARD COMPONENTS

Block A3 for Sangiovese Clone 6 & 23
Block A6 Alban Clone for Syrah

VARIETAL BLEND

50% Syrah/50% Sangiovese

VINIFICATION

open top concrete co-fermentation
with native yeasts; without addition
of sulfur at crush

FINAL ANALYSIS

alcohol: 14.5%

VATTING/FERMENTATION

100% de-stemmed

COOPERAGES & ELEVAGE

40% new french oak, 265L cigars

RELEASE DATE

October 1, 2014

BOTTLED DATE

June 15, 2014

TOTAL PRODUCTION

750 cases

**LA
CROCE**

BALLARD CANYON

2012

BACKGROUND

One of the most unique wines we make at Stolpman Vineyards, La Croce continues its tradition as a 50-50 co-fermentation of Syrah and Sangiovese. We planted these side-by-side high-density blocks specifically to make this blend. The low yields and vine competition create maximum vibrancy and concentration. We pick the hillside Syrah and the Sangiovese, which is planted just above on the hilltop, on the same night and ferment the two varietals together. The result: one beautifully integrated red wine that takes on character of its own rather than elements of the individual varietals.

TASTING NOTES

For such a massive wine, the nose gives off a whimsical red berry fruit aroma atop a core of new leather and lush forest floor. As the young, primary wine opens, attractive cocoa appears and the wine becomes more inviting.

In the mouth, pulsating red fruit on top of Right Bank earthiness wows the un-indoctrinated – this is serious wine. The red fruit seems alive, as if still hanging on the vine. Well integrated with soft tannin bonded to a long fruit finish, and just when the wine seems over, one more intense pop of fruit resurges.

Tasting library vintages of La Croce, I note an anise component that I only pick up in top notch Bordeaux-varietal wines. This dark bordelaise character signifies the uniqueness of this co-fermented field blend.