

# STOLPMAN VINEYARDS

BALLARD CANYON

## PETITE SIRAH 2014

### TECH

#### VINEYARD COMPONENTS

Block 1, 1992 planting

#### VARIETAL BLEND

100% Petite Sirah

#### VINIFICATION

de-stemmed and fermented in stainless steel  
tanks

#### FINAL ANALYSIS

alcohol: 14.5%

#### COOPERAGES & ELEVAGE

aged 20 months in neutral French barrels

#### RELEASE DATE

October 2016

#### HARVEST DATE

October 15, 2014

#### TOTAL PRODUCTION

360 cases

2434 ALAMO PINTADO AVE - PO BOX 488

LOS OLIVOS CA 93441 USA

TEL. 1 805 688 0400

[WWW.STOLPMANVINEYARDS.COM](http://WWW.STOLPMANVINEYARDS.COM)

## NOTES

### BACKGROUND

The comeback kid: 2012 was supposed to be our last vintage of Petite Sirah as we promised to refocus on Syrah along with Grenache and Sangiovese. We allowed the 2012 to soften in barrel, and bottled it in 2015, while the 2014 was still just a baby. Since then, the 2014 developed into a seductively black, tarry, coating – a complete stand-alone wine that we couldn't justify blending.

We selected the 2014 from only the hilltops of our 3.5 acre Petite Sirah block, adding further concentration and power.

### VINTAGE

The warm nights of 2014 led to further Petite Sirah blackness and coddled the usually fierce tannin. The 2014 wine is the most approachable out of all of our Petite Sirah bottlings - 2009, 2011, and 2012 vintages. The Mediterranean weather created lush, supple wines that are approachable right out of the gate.

### AT THE WINERY

De-stemmed to ferment and aged 20 months in neutral French Oak. We focused on gentle tannin extraction as there was never a worry about richness or color.

### SENSORY

The nose shows a ripe purple-black core with just a hint of zesty tangerine to make things interesting. The wine is dense enough to reward the most ardent teeth-stained Petite Sirah fanatics. The limestone-driven minerality reigns the beast is enough to retain its place at the dinner table rather than be sequestered only for desert.