

Stolpman

ESTATE ROSÉ

75% Grenache, 15% Mourvèdre & 10% Syrah
650 cases produced



Stolpman's Bandol Inspired Rosé

The Estate's tiny, concentrated dry-farmed grapes compacted into the frame of a crisp, airy, refreshing pink wine. After decades of experimenting, we've honed in on a Grenache focused blend with tactile layers added by both Mourvèdre and Syrah components. The result is rosé that drinks deliciously upon release, but also softens and "fleshes out" over the years.

Healthy winter rain, almost mirroring 2023 precipitation pattern, set us off on a relatively late bud break. The vines naturally set a lighter crop than 2023, and minimal cluster thinning was needed as the vines had already balanced themselves. Summer proved beautifully moderate and weather didn't warm up until the second week of September. Slow even ripening of red grapes allowed for strategic micro-picks of Grenache, Mourvèdre, and Syrah for the 2024 Estate Grown Rosé.

Crunchy nectarine, firm honeydew melon, and mint leaf. Thin prosciutto slices put just enough soft skin over the wine's well-structured bones, causing the wine to vanish out of the glass before proper tasting notes can be compiled. Once replenished from the fridge, a sleek, smooth stone texture beckons another full "sip" washing through the mouth. That soft, rounded mouthfeel receives a backing of more serious, succinct Limestone-Chalk fine tannin. Popping with energy, pin-point razor sharp, and with tons of creamy stuffing.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 3
Grenache, Pliocene and
Sun+Earth Mourvèdre, Block 5
own-rooted Syrah

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date Latter half of
September

Vinification Direct Press prior
to fermentation

Vatting/Fermentation 50%
neutral 500L French oak, 50%
Stainless steel

Cooperage & Elevage Aged in
neutral stainless steel for 2.5
months

11.5% Alc by Vol