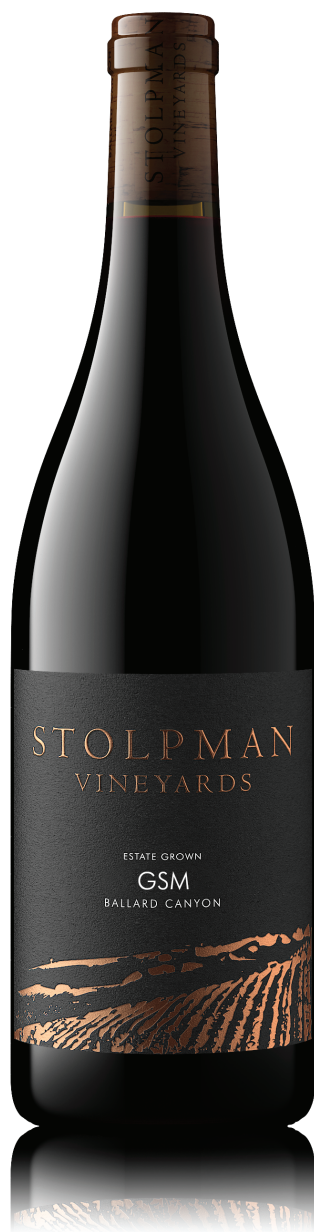


STOLPMAN

GSM

40% Grenache / 40% Mourvèdre / 20% Syrah

320 cases produced



Stolpman's Classic Estate Grown GSM

Over the past few years, we've focused in on a vision of marrying the intense candied red fruit of Grenache with the wilder, more savory red notes of Mourvèdre. Both varietals are then given depth and soul by Syrah. Answering to the higher calling of co-fermentation, in which flavors are married and bonded during the transformation from juice to wine, two special lots became one.

For the 2023 Estate GSM, we blended Mourvèdre-dominate Grenache co-ferment from the heralded Sun+Earth block with a 60-40 Grenache-Syrah co-ferment from the highest elevation of the vineyard. We first fell in love with the prettiness and polish of the Sun+Earth lot. We declassified this pretty, polished orphan only because for the first time in 2023, we achieved parallel ripening of one Grenache-Mourvèdre-Syrah co-ferment trifecta, and only those barrels make the cut into Ruben's Sun+Earth.

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. This all led up to even, slow ripening and a strategic harvest. In other words, we had plenty of time to play the sport of nailing complementary ripeness levels to co-ferment. While the other trials were declassified to La Cuadrilla, the 2023 Estate GSM will go down as a masterful debut vintage of what will hopefully become a long tradition of this cuvee. Our GSMs and SGMs of the past included fruit from Ruben's outside vineyards, now we have elevated the game to only include our Ballard Canyon fruit!

A flood of freshness just touched with candied red fruit. Assertive concentration in the palate contrasts against the lively, tight-knit aromatic profile. Seamlessly welter weight upon release this wine will flesh out in the coming months and years, yet still maintain itself as a delicate flower. The high-toned balance speaks to the art of the co-ferment done in meticulously farmed and sorted conditions, each component perfectly ripe yet still carrying taut energy with zero desiccation.

Vintage 2023

Region Ballard Canyon AVA

Components Grenache and Syrah from the highest elevation of the Vineyard, Sun + Earth block, 6,000 vine/acre own-rooted head-pruned Mourvèdre

Farming Certified Organic & Biodynamic

Harvest Date October 15

Vinification 100% de-stemmed. One Grenache-Syrah co-ferment and one Sun+Earth Mourvèdre-Grenache co-ferment

Vatting/Fermentation Open top concrete fermenting tanks for 15-20 days

Cooperage & Elevage 500L neutral French vache forest Ermitage puncheons for 9 months

14% Alc by Vol

≠ Estate, So Fresh, Combe ≠

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