Stolpman

OG SYRAH

100% Syrah 580 cases produced



Oldest Syrah Vines in Ballard Canyon AVA

The Originals Syrah vines are not only our "Original" planting, but they are the oldest vines in Ballard Canyon AVA. The wine made from these vines in the mid 1990's generated the Syrah-planting fervor which eventually led to the publication of Ballard Canyon AVA. Because we withhold irrigation for months on end during our arid growing season, these vines have rooted deeply into our limestone in search of moisture. They yield small crops of tiny, concentrated grapes.

A second year of drought reduced our 2022 yields and led to a small crop. Our vines naturally set only a few tiny clusters each. A Labor Day heatwave further intensified the ripe flavor concentration of the tiny clusters.

Juicy berries and peppermint ride on a black obsidian rod that blasts into tannin in an explosion on the finish. Hints of savory olive and anise play in between the blackness and the puffy red plumes above. With air, the fierce power surge subsides, and yummy flesh begins to bridge the red and black, yin and yang forces.

Upon release, the 2022 shows all the musculature one would expect after the "extreme workout" of the vintage. The powerful forces within are already integrating and we are excited to watch the next phases of evolution.

Vintage 2022

Region Stolpman Estate Vineyard, Ballard Canyon AVA

Components Block 2, 1993 planting

Farming CCOF Organic Certified & Demeter Biodynamic Certified

Harvest Date September 24

Vinification 50% whole cluster

Vatting/Fermentation Concrete fermenting tanks

Cooperage & Elevage Neutral 500L French Oak Ermitage Mt. La Vache Puncheon for 20 months

14% Alc by Vol