

# STOLPMAN

## *The Great Places*

*Otto Reynard*

OWN ROOTED & PRE CLONAL

**100% Syrah**

48 cases produced



### **Stolpman's Pre Clonal, Own Rooted Projects**

The Great Places began in 2006, when Vignerón Ruben Solorzano visited Côte Rôtie. There, the oldest "serine" clusters looked and tasted more delicate than the widely available, modern-day Syrah clones. In 2007, Ruben replicated those ancient parcels on Stolpman's steepest east-facing hillside.

The illustration of this first pre-clonal vineyard "Ruben Solorzano" now adorns all of The Great Places labels. As of 2020, the project includes five different strains. It takes more than six low-yielding vines to create one bottle of wine and all vineyard work must be done by hand on the tightly packed, symmetrical steeps.

Planted in 2016, 2023 marks the debut classification of Pete and Jessica Stolpman's younger son, Otto Reynard. Propagated from his elder sibling's block, August James, both brothers' wines were inspired by Auguste Clape's Reynard parcel in Cornas. East facing, August ripens earlier than the west-facing, windier exposure, Otto.

We were on the verge of classifying three 2022 vintage puncheons (150 cases) from the crown of Otto Reynard, in fact, we had already ordered the labels. But in that same barrel room session, we tasted the magic of this single 500L puncheon from 2023. On the spot, we decided to declassify 2022 into La Cuadrilla, and launch Otto Reynard Stolpman with this stunning, albeit tiny production from 2023.

*Vibrant, piercingly ripe red fruit, powerfully opulent perfume. With air, bottomless blues emerge, just like Otto (the boy's) deep blue eyes. Also like the wine's namesake, a devilish grin of personality melts the heart. But the wine is also grown up and serious. Deep and coating backed by graphite and fine tannin. Booming and impressive yet sophisticated with precise, detailed layers – think of a perfected theater sound system. Already in sync and flowing, the 2023 will hit some unimaginable new height when the fine tannin and balancing acidity become fully enveloped by the wine's impressive richness.*

**Vintage** 2023

**Region** Ballard Canyon AVA

**Components** West facing crown of the own-rooted head-pruned 6,000 vine/acre Otto Reynard parcel

**Farming** Certified Organic & Biodynamic

**Harvest Date** October 18

**Vinification** 3 punch downs total, daily circulations

**Vatting/Fermentation** Native fermentation in an open-top stainless steel tank for 10 days

**Cooperage & Elevage** One 3 year old 500L French vache forest Ermitage puncheon

14% Alc by Vol

≠ Estate, So Fresh, Combe ≠

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