



2017 STOLPMAN SYRAH BALLARD CANYON

The Stolpman Vineyard Syrah is made entirely from Stolpman Vineyard, one of the finest vineyards in Ballard Canyon. The site is thoughtfully farmed by grower Ruben Solarzzano and is one of Stolpman's oldest Syrah plantings. Winemaker Angela Osborne selects the optimum picking time for the site, and then guides the wine through fermentation to offer a nuanced expression of the variety.

After harvesting, the fruit was carefully de-stemmed, and the fermentation happens naturally with ambient yeast. The fruit is foot-tread to maintain the health of fermentation, and the vibrant characteristics of the de-stemmed fruit. It is then aged for 11 months in neutral French oak barrique, with 20% new included, to enhance texture and depth.

VINEYARD: 100% Stolpman Vineyard

BLOCK: 5G

VARIETIES: 100% Syrah

AVA: Ballard Canyon

ALCOHOL: 13.3%

pH: 3.71

WINEMAKING: 100% de-stemmed

ÉLEVAGE: 11 months in neutral French barrique, 20% new

BOTTLING DATE: August 27, 2018

RELEASE DATE: March 2020

CASES PRODUCED: 191

SRP: \$75