

2021 Stolpman Syrah

\$65 750 ML

The cold nights and warm days give this Ballard Canyon Syrah rich berry aromatics with hints of baking spice. The dried stem inclusion during fermentation enhances the spice notes and the new barrel gives hints of mocha to round out the dark and broody flavors.

VINTAGE NOTES

A warm, even 2021 growing season in Ballard Canyon followed low winter rainfall and an early budbreak, with moderate temperatures and consistent canyon winds carrying the fruit through harvest. The vintage produced wines with bold structure, vibrant freshness, and balance that reflect the AVA's Rhône-leaning character.

VINEYARD SOURCE

Stolpman Vineyard benefits from a unique limestone outcropping and well-drained sand and clay loam soils in the heart of Ballard Canyon. The site's exposure to Pacific winds, warm days, and cool nights creates ideal conditions for slow, even ripening. Dry-farming, organic practices, and low yields result in fruit of remarkable concentration, balanced acidity, and a distinctly site-driven character.

VINEYARD & HARVEST		CELLAR		RELEASE	
VINEYARD	Stolpman	FERMENTATION	On skin in bins with 30% dried stem inclusion	BOTTLED	January 2024
AVA	Ballard Canyon	MLF	Natural	RELEASED	December 2024
SOIL	Chemise clay loam	AGING	24 mo. • 13% New French Oak	PRODUCTION	180 Cases
CLONE	877	ALCOHOL	16.0%	BOTTLE	750 mL • Burgundy
VARIETALS		PH / TA	4.11 / 5.1 g/L		
100%	Syrah				
HARVEST	October 2021				

PAIRINGS

This Syrah is a natural with backyard barbecue — think hickory-smoked tri-tip, sticky baby back ribs, or a juicy bacon cheeseburger. Its rich, peppery character also makes it a knockout alongside Sunday pot roast, spaghetti and meatballs, or a slow-cooked beef chili on a cool evening.