

Sept '26 WINE FAM

Happy Fall Fam!

Every September, we get to do something truly special—our annual deep-dive into one of our favorite producers anywhere in the world: **Stolpman Vineyards**. This is a unique Wine Fam tradition. Once a year, Stolpman sends us four wines that **aren't available in Michigan**, giving our members exclusive access to bottlings that reflect their most thoughtful farming, their most expressive sites, and their most distinctive winemaking choices.

Stolpman sits in **Ballard Canyon**, a jewel of the Santa Ynez Valley and one of California's most compelling terroirs. The canyon's dramatic diurnal shifts, limestone-rich soils, and maritime influence create wines that are both powerful and lifted—California sunshine with Old World restraint. Pete Stolpman and his team farm with intention, experiment with curiosity, and craft wines that feel alive. This year's selections showcase four sides of their personality: a feather-light Gamay Noir, a vibrant estate Rosé, a soulful field blend, and a Syrah that shows why Ballard Canyon has become synonymous with world-class Rhône varieties.

We're thrilled to share these wines with you. They're expressive, distinctive, and deeply rooted in place — exactly the kind of bottles that make this club what it is.

Cheers!

Mike Luther

owner/executive chef

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Stolpman Vineyards - Ballard Canyon, Santa Barbara County

Estate Gamay Noir (2024)

100% Gamay Noir

There's a certain electricity to Stolpman's Gamay Noir—bright, lifted, and crafted with the kind of delicacy that rewards attention. Gamay thrives in Ballard Canyon's limestone soils and cool nights, and Stolpman leans into that freshness with whole-cluster fermentation and a gentle touch in the cellar. The result is a wine that feels both feather-light and quietly complex.

In the Glass. Aromatics rise with clarity: wild strawberry, raspberry, and red currant, layered with rose petal, white pepper, and a faint note of crushed granite. A whisper of thyme and citrus peel adds tension and lift.

On the Palate. Light to medium-bodied, vibrant, and wonderfully pure. Crunchy red fruit leads the way, supported by bright acidity and a fine herbal thread. The whole-cluster spice adds shape without weight, giving the wine a silky, energetic texture that makes each sip feel inevitable.

The Finish. Long, lifted, and mineral-driven, with notes of red currant, peppercorn, and wet stone. Tannins are feather-light yet purposeful, tapering into a refreshing, precise close.

Why We Love It. It's Gamay with soul-transparent, expressive, and crafted with intention. A perfect example of Stolpman's ability to make wines that feel effortless yet deeply thoughtful.

Pairing at the Table. Charcuterie with cornichons. Roast chicken with herbs. Grilled salmon with citrus and fennel. Mushroom tart. One of the most versatile food wines on the table.

Enjoy. Drink now for its vibrancy, or hold 2-3 years as the savory notes deepen.

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Stolpman Vineyards – Ballard Canyon, Santa Barbara County

Estate Rosé (2025)

Grenache-based Rosé

Stolpman's Estate Rosé is crafted with intention—picked early for freshness, pressed gently, and fermented cool to preserve aromatics. It's a rosé that leans into delicacy rather than weight, shaped by limestone soils and maritime breezes that keep Ballard Canyon nights refreshingly cold.

In the Glass. Aromatics rise with lift and charm: strawberry blossom, watermelon rind, white peach, and citrus zest, supported by subtle notes of sea spray, jasmine, and crushed stone.

On the Palate. Light-bodied, crisp, and beautifully textured. Bright red fruit meets saline minerality, with a fine herbal edge that adds dimension. The acidity is vibrant but never sharp, giving the wine a refreshing, mouthwatering rhythm.

The Finish. Clean, long, and quietly persistent, with notes of pink grapefruit, peach skin, and a mineral snap that keeps everything focused.

Why We Love It. It's a rosé built on precision rather than sweetness—fresh, expressive, and unmistakably Stolpman. A wine that feels like coastal California in a glass.

Pairing at the Table. Shrimp with citrus and herbs. Niçoise salad. Grilled vegetables. Soft cheeses. A perfect aperitif and a natural partner for lighter fare.

Enjoy. Drink now for peak freshness.

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Stolpman Vineyards – Ballard Canyon, Santa Barbara County

Cuadrilla Especial (2023)

Field Blend – 58% Syrah, 24% Grenache, 11% Mourvedre, 7% Sangiovese

Cuadrilla is Stolpman's tribute to the vineyard crew—the people who farm the land, tend the vines, and shape the wines from the ground up. Each year, the blend shifts based on what the team selects from the estate. The Especial bottling is a deeper, more structured version of the classic Cuadrilla—still fresh, still vibrant, but with added gravitas.

In the Glass. Aromatics rise with depth: blackberry, plum skin, and dark cherry, followed by violets, cracked pepper, and a hint of smoked herbs. A subtle mineral edge speaks to Ballard Canyon's limestone soils.

On the Palate. Medium-bodied and beautifully balanced. Dark fruit meets savory spice, with Syrah providing structure, Grenache adding lift, and Mourvèdre bringing earth and grip. The texture is supple yet energetic, with fine tannins that frame the fruit without weighing it down.

The Finish. Long, savory, and quietly powerful, with notes of cocoa, black pepper, and dried herbs. The tannins taper gracefully into a mineral-driven close.

Why We Love It. It's a wine that tells a story—of the crew, the vineyard, and the thoughtful farming that defines Stolpman. Expressive, soulful, and deeply rooted in place.

Pairing at the Table. Grilled lamb. Pork shoulder. Roasted mushrooms. Aged Gouda. A natural partner for hearty, savory dishes.

Enjoy. Drink now with a short decant, or hold 3–5 years.

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Stolpman Vineyards - Ballard Canyon, Santa Barbara County

Angeli Syrah (2022)

100% Syrah

Angeli is one of Stolpman's flagship wines—a Syrah that captures the full power and elegance of Ballard Canyon. Sourced from older vines and crafted with restraint, it's a bottling that balances richness with lift, structure with purity, and intensity with grace.

In the Glass. Aromatics rise with dark, brooding intensity: blackberry, blueberry compote, and black plum, layered with smoked meat, lavender, graphite, and warm earth. A faint note of black olive adds savory depth.

On the Palate. Full-bodied yet impeccably balanced. Dark fruit concentration meets vibrant acidity and refined tannins. The wine carries a sense of power without excess—structured, focused, and quietly commanding. Whole-cluster influence adds spice and shape, giving the wine a long, architectural frame.

The Finish. Long, warm, and deeply expressive, with notes of cocoa, black pepper, and dusty minerality. The tannins taper slowly, leaving a lingering echo of fruit and spice.

Why We Love It. It's Syrah at its most compelling—rich, savory, and unmistakably Ballard Canyon. A wine that shows why Stolpman has become one of California's great Rhône producers.

Pairing at the Table. Braised short ribs. Smoked brisket. Charred vegetables. Strong, aged cheeses. A wine built for bold, soulful dishes.

Enjoy. Drink now with a decant, or hold 5-8 years as the savory notes deepen.