Stirm Wine Co.

California, USA



Winemaker: Ryan Stirm
Region: California, USA
Location: Santa Cruz, California
Appellation: Santa Cruz, California

"El Gabilan' plot of Gimelli Vineyards on limestone laden soil

Sorted whole cluster into redwood fermenters for maceration via twice daily pumpovers, for 17 days total. Post fermentation pressing to settling tank before racking into old barrels. The wine was sulfured post completion of secondary fermentation with elevage in barrels on fine lees. Racked off fine lees a month prior to bottling and blended.

Practicing Organic

100% Cabernet Pfeffer

About the Winery/Winemaker

Ryan Stirm hails from Contra Costa County, California, where his first exposure to fine food and wine came in the form of washing dishes for his local culinary school. After studying at Cal Poly-San Luis Obispo and working in vineyards worldwide (Margaret River, Australia; Wachau, Austria; Santa Barbara County, California, and others), Ryan founded Stirm Wine Co. with a focus on a single grape: Riesling. Ryan believes that Riesling is the most dynamic, transparent, and exciting white wine grape used in winemaking today. Stirm cites the grape's storied and prestigious history in California prior to the 1970s when Chardonnay became the ""it"" varietal. He also suggests that it is best positioned for success in a changing climate, as a drought-tolerant, extreme winter hardy, late budding, heat tolerant, late ripening, high acid varietal with stylistic variation unmatched in most other grapes.