

Stirm Wine Co.

California, USA

Winemaker: Ryan Stirm

Region: California, USA

Location: Santa Cruz, California

Appellation: Santa Cruz, California

Gimelli Vineyards, Cienega Valley.



Planted in 1997, on a mix of alluvial sands weathered from the calcite limestone of the Gabilan Mountains

Pressed to 2.0 bars without any maceration or crushing. The juice was splash racked to tank (for oxidation) and chilled overnight then racked into old barrels for spontaneous fermentation. Aged 15 months on lees before being racked to tank for bottling unfinned and unfiltered.



Practicing Organic



100% Chardonnay



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.