

PRODUCED & BOTTLED BY  
**STOLPMAN VINEYARDS**  
LOMPOC CALIFORNIA

*SOFRESH*

**95% SYRAH / 5% VIOGNIER**  
**SANTA BARBARA COUNTY**  
'CRUNCHY RÔASTIE RAINBOW'  
**2021**

## TECHNICAL

### VINEYARD COMPONENTS

Mira Laguna Vineyard and My Friend Matt's Vineyard, both  
in Los Olivos District AVA

### VARIETAL BLEND

95% Syrah / 5% Viognier

### VINIFICATION

Whole-Cluster, Un-crushed grapes

### FINAL ANALYSIS

alcohol: 12.5%

### VATTING/FERMENTATION

10 day native, carbonic whole-cluster fermentation in sealed  
stainless steel

### COOPERAGES & ELEVAGE

6 months in Neutral 500L French Oak Ermitage Vache  
Forest Puncheons

### RELEASE DATE

June 2022

### HARVEST DATE

My Friend Matt's Vineyard - October 6. Mira Laguna -  
October 12.

### TOTAL PRODUCTION

950 cases

### VINTAGE

The cold spring led into an even, moderate 2021  
growing season. A later year than normal fos-  
tered slow ripening while retaining balancing acid-  
ity. Syrah grapes remained taut leading to fresh,  
low-alcohol picks even in October!

### SENSORY

Lavender on the nose and exceedingly smooth  
and feathery on the palate with red and purple  
berry fruit. Polished, soft, and fine. Fresh, yet ap-  
proachable and inviting. The rainbow edition ben-  
efits from only a slight chill, best popped at cellar  
temperature (55F) and allowed to gradually warm  
up as the bottle (quickly) depletes.

## BACKGROUND

We pick Syrah early while still "crunchy", with high acidity and low potential alcohol. Then, we utilize whole-grape, un-crushed carbonic fermentation so as not to extract coarse, under-ripe tannin – leaving the wine feathery and chill-able. To ensure a pure, luscious fruit profile we utilized the age-old Cote Rotie "Roasted Slope" method of co-fermenting a small percentage of viognier that heaps on pretty floral aromatics to the darker, brooding Syrah profile.

Since beginning production of Crunchy Roastie in 2019, each year we bottle two distinct cuvees. We bottle the first edition with a black and white label in early January for an especially bright, fruit-forward, zippy profile. The second bottling, 3 months later in early April, fleshes out with the "extended elevage" (barrel age) and becomes more of a traditional red wine. The June 1st release of the rainbow label happens to coincide with Pride Month, and Stolpman Vineyards donates \$3/bottle sold throughout June to our local Santa Ynez Valley Pride Foundation.