

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

*SOFRESH*

**95% SYRAH / 5% VIOGNIER**  
**SANTA BARBARA COUNTY**  
'CRUNCHY ROASTIE'  
**2020**

## TECHNICAL

### VINEYARD COMPONENTS

My Friend Matt's Vineyard, Los Olivos District AVA, Santa Barbara County

### VARIETAL BLEND

95% Syrah / 5% Viognier

### VINIFICATION

Whole-Cluster, Sans Soufre

### FINAL ANALYSIS

alcohol: 12.5%

### VATTING/FERMENTATION

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

### COOPERAGES & ELEVAGE

100% Stainless steel for 3 months

### RELEASE DATE

April 2021

### HARVEST DATE

September 12 - October 22, 2020

### TOTAL PRODUCTION

480 cases

### VINTAGE

A Labor Day heat-spike, peaking on September 6th, created the only significant climatic event of the Santa Barbara County 2020 vintage. Shooting for a lighter-bodied profile, we called the first pick for Crunchy Roastie immediately after the vines recovered on September 12. We then returned for the remainder of fruit on September 22, after a bit more ripening. The resulting 2020 wine is strikingly similar to the 2019 vintage, without the added richness or ripeness one would expect from the heat wave.

### SENSORY

Signature blue and black Syrah fruit gives way to black olives and seared meats. Robust yet silky smooth, much like the debut 2019 vintage of Crunchy Roastie! The ultimate summer grilling companion with just enough juicy fruit to carry through the mellow, yummy finish touched with a fine spice-rub crust.

## 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.