

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

*SO FRESH*

ROSE WINE  
SANTA BARBARA COUNTY  
'LOVE YOU BUNCHES'  
2020

**TECHNICAL**

**VINEYARD COMPONENTS**

85% Grenache from southern San Louis Obispo County and  
15% estate grown Grenache including carbonic lots

**VARIETAL BLEND**

100% Grenache

**VINIFICATION**

Immediately pressed and put into stainless steel tanks.  
Carbonic portion left whole cluster, uncrushed in stainless  
steel.

**FINAL ANALYSIS**

alcohol: 11.5%

**FERMENTATION & ELEVAGE:**

Stainless Steel tanks for a cool, extended fermentation.  
Carbonic portion fermented 9 days whole-grape prior to  
pressing. The main portion settled and cold stabilized in  
stainless steel for 3 months while the carbonic portion aged  
3 months in neutral 500L Ermitage French puncheons.

**RELEASE DATE**

January 1, 2021

**HARVEST DATE**

September 4th – September 30th, 2020

**TOTAL PRODUCTION**

7400 cases

**VINTAGE**

The 2020 vintage started with much needed late rain in March and April. The cold moisture pushed back bud break and set up an anticipated late harvest. Ripening then accelerated after late season heat waves. We jumped into the first and major Grenache harvest weeks after a minor heat-spike on August 15th but just before a more major heat spike over Labor Day weekend, which peaked on September 6th. Beating the heat allowed the main rose portion of the Love You Bunches rose to retain great, crisp acidity. On our Ballard Canyon Estate, the late-ripening Grenache held beautifully through the earlier heat waves and sugars continued to steadily creep while acidity remained brilliantly healthy. We harvested the estate portion of Love You Bunches in late September.

**SENSORY**

Fresh, firm strawberry with a twist of citrus – perhaps ruby red grapefruit – accompanied with crunchy pomegranate. Light and fresh through the mouth, the wine breezes through the palate in a most mashable, easy swish. Fruit remains on the finish to marry the softly tart crispness of this dry rose! Certainly our lightest, most crushably crowd-pleasing rose offering!

**BACKGROUND**

The Pun "Love You Bunches" stems from our utilization of carbonic fermentation. Carbonic fermentation simply means to ferment in a sealed tank filled with Carbon Dioxide rather than Oxygen. We do not de-stem or crush the fruit, rather we must "lovingly and gently" hand pick each cluster. We stay extremely vigilant as we transport the fruit in small stacking fruit baskets. We then delicately pour each bunch into our shallow carbonic tanks where still, grapes aren't crushed from the weight above. Each bunch gets plenty of love!

By preventing oxidation and forcing yeast to penetrate through the grapes' pores and ferment whole – a light-bodied, bright wine is created.

The simple, whimsical label is the perfect fit for this fun, happy wine. The label shows off vineyard manager and Grape Whisperer, Ruben Solorzano's beautiful penmanship.

While the main Love You Bunches wine continues to be a 100% carbonic fermentation of Sangiovese, in 2019 we began making Love You Bunches rose, where most of the fruit is pressed immediately for an extremely light-colored rose, and then a small amount of carbonic red wine is added for a pinker hue and more flavor complexity.