

PRODUCED & BOTTLED BY
STOLPMAN VINEYARDS
LOMPOC CALIFORNIA

SO FRESH

SANGIOVESE
SANTA BARBARA COUNTY
'LOVE YOU BUNCHES'
2019

TECHNICAL

VINEYARD COMPONENTS

Primarily Block 5 Sangiovese with some Block 3 & A Sangiovese. Additional Sangiovese fruit, primarily from White Hawk and Sanger Vineyards, augmented this year's production as was the case in 2017 & 2018

VARIETAL BLEND

100% Sangiovese

VINIFICATION

Whole-Cluster, native Carbonic Fermentation

FINAL ANALYSIS

alcohol: 12.5%

VATTING/FERMENTATION

1-3 week whole-grape native fermentation in sealed, round carbonic tanks and smaller 1.5 stainless tanks

COOPERAGES & ELEVAGE

60% Stainless Steel,
40% Neutral French Ermitage 500L Puncheons, 3 months

RELEASE DATE

April 2020

HARVEST DATE

September 18 - October 3, 2019

TOTAL PRODUCTION

5800 cases

VINTAGE

2019 marked the second vintage in a row without harvest-time heat spikes. Facial Expressions around the team conveyed our shared thoughts and feelings without saying a word – a certain giddiness that we had a shot at replaying 2018 armed with that year of heat-free experience. And, the acids were hanging even higher and fresher than 2018.

SENSORY

If served and chilled and tasted with an open mind, I believe this wine is irresistible. If you dare to disagree, taste this new 2019 vintage. Ka Boom - cherry sour candy and a crunchy red verve that sings through the mouth - this redefines the STOLPMAN SO FRESH brand. A friendly carbonic upfront pop followed by a touch of tart berry eschewing in a dusting of zippy tannin. A touch darker and more giving than the tightly wound 2018.

Serve chilled

BACKGROUND

We began producing Carbonic Sangiovese in 2013 in an effort to make a fresh, delicious version of Sangiovese. Sangiovese as a grape, is both highly tannic and high in acid – a one-two combination that can deliver a whopping blow to the palate. Before we experimented with carbonic fermentation, we intentionally picked Sangiovese on the ripe side to allow for tannins and acids to soften. Then we aged the wine in barrel for 30 months and another 6 months in bottle prior to release. The extended age allowed for the tannin and acid to integrate, as the fruit profile and mid-palate richness enveloped any harshness on the finish.

Carbonic Fermentation – allowing the grapes to ferment whole, uncrushed in a sealed tank– allows for a red wine containing only a fraction of the tannin present in a traditionally fermented red wine. Without the threat of an overly tannic wine, we can pick earlier, at lower sugar. Because we don't need to wait for integration, we bottle the wine within a few months of harvest, locking in the fresh, un-oxidized profile.

In 2016 we re-branded Carbonic Sangiovese to "Love You Bunches" – a pun on the gentle treatment of the whole grape bunches. Of course, the simple, whimsical label is the perfect fit for this fun, happy wine & shows off vineyard manager, Ruben Solorzano's beautiful penmanship.