

STOLPMAN VINEYARDS

BALLARD CANYON

SANGIOVESE 2013

TECH

VINEYARD COMPONENTS

1994 planting of 'Rodino' clone Block 3

VARIETAL BLEND

100% Sangiovese

VINIFICATION

de-stemmed and fermented in open top
unsealed concrete fermenters

FINAL ANALYSIS

alcohol: 14.5%

COOPERAGES & ELEVAGE

neutral 300L long, cigar-shaped barrels for 30
months

RELEASE DATE

October 2016

HARVEST DATE

October 8-10, 2013

TOTAL PRODUCTION

1050 cases

2434 ALAMO PINTADO AVE - PO BOX 488

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NOTES

BACKGROUND

Only the oldest block of Sangiovese is eligible for Estate Sangiovese bottling every year. Planted in 1994, Ruben has dry-farmed the vines for over a decade. The mature hillside and hilltop vineyards produce small clusters of concentrated fruit every year – and every year – the Estate Sangiovese is our top-selling wine in the Tasting Room.

VINTAGE

The picture perfect, low yielding year produced intense wines that carry energy and sharp precision. In the older Sangiovese blocks, reduced yields resulted in more depth and density. The powerful wine will excel with age, and thanks to 30 months spent maturing in barrel, it already shows plush, fleshy layers.

AT THE WINERY

De-stemmed and natively fermented in concrete, only the free run juice was allowed into the Estate Sangiovese. After 30 months in neutral 300 liter cigars (long barrels), the wine was bottled without filtration.

SENSORY

Piercing red fruit singed with dried herbs on the nose. Robust, wild strawberry-cherry flavors in the mouth explode. The lasting, robust red-fruit finish envelopes the signature Sangiovese tannin and keeps delivering perfumed fruit long after swallowing. The wine possesses the raw power to be one of Stolpman's all-time best Sangiovese bottlings. Watch this wine evolve through 2020 and have a long, happy life thereafter.