

STOLPMAN VINEYARDS

BALLARD CANYON

SANGIOVESE 2014

TECH

VINEYARD COMPONENTS

Block 3, 21 year old vines + HD Vines

VARIETAL BLEND

100% Sangiovese

VINIFICATION

100% de-stemmed

FINAL ANALYSIS

alcohol: 15.5%

VATTING/FERMENTATION

natively fermented in unsealed concrete - only
free run juice used in final cuvee, no press wine

COOPERAGES & ELEVAGE

aged 30 months in neutral 300L oak cigars &
500L oak Puncheons

RELEASE DATE

October 2017

TOTAL PRODUCTION

1200 cases

2434 ALAMO PINTADO AVE - PO BOX 488

LOS OLIVOS CA 93441 USA

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WWW.STOLPMANVINEYARDS.COM

NOTES

BACKGROUND

We have 15 acres of Sangiovese planted on the vineyard for one reason only: Tom Stolpman loves Italian wine (and most everything Italian) and demanded to plant the grape in our initial wave of vineyard development. Around Santa Barbara County, Stolpman Vineyards' reputation. is based around this wine just as much as our heralded Syrahs.

VINTAGE

The moderate weather in 2014 created a rich, lush Sangiovese that the wine's devotees are going to go gaga over. The moderate, steady heat fed a heightened development of ripe, dense flavors and tamed the beast. Sangiovese is known for robust tannin and high acidity, and even young out of barrel, the 2014 came off couched and yummy rather than austere and mean – as it often does in utero.

AT THE WINERY

The Estate Sangiovese winemaking protocol varies very little from year to year. We de-stem 100% of the fruit for a sleek, feminine profile focused on the trademark red-hued fruit. Sangiovese winemaking is a game of patience, and we simply love the evolution in profile that only comes with 30 months of oak-aging. By the time we release the wine, it is supple and coating, with the grape's natural tannin and acidity well-integrated with the passage of time.

SENSORY

Yummy, sexy strawberry red fruit and mocha malt chocolate combine for a prodigiously heady opulence. Well rounded and evolved, the red profile broadens to incorporate cherries jubilee, chocolate ganache, and raspberry compote.