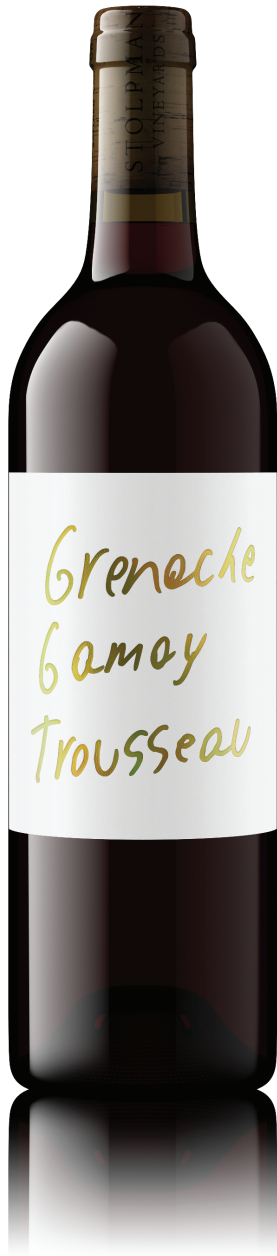


SO FRESH

GGT

65% Grenache, 26% Gamay Noir &
9% Trousseau
580 cases produced



Grenache. Gamay. Trousseau.

We aim to combine the straight forward red berry juice of carbonic Grenache, with the crunchiness of Gamay, and just a touch of savory Trousseau. All So Fresh wines come adorned with labels written by Vineyard Manager Ruben Solorzano and if we saw this varietal combination on a label, we would have to buy it!

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. This all led up to even, slow ripening and a strategic harvest. All three varietals experienced plenty of hang-time to develop ripe aromatics and flavors and even aiming for lower sugars, we harvested for GGT from the end of September through the end of October.

Wafting mist of red and violet into a deeper boom of fresh strawberry. The high-line zip of energy carries through the big fruit, melding with subtly assertive tannin. Upon release, the tannin is already checked back into a supportive role by the voluminous, charismatic body. More open and generous than previous vintages but still nailing the "So Fresh" genre to the extent that the quenching, refreshing quality might make it the "So Fresh" crowd favorite.

Vintage 2023

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 9
Grenache (own-rooted,
head-pruned), Block 10 Gamay,
Block 6 Trousseau (own-rooted)

Farming CCOF Organic
Certified & Demeter Biodynam-
ic Certified

Harvest Date Grenache
October 31, 2023 – Gamay
September 30, 2023 – Trou-
seau September 30th

Vinification 9 day carbonic
fermentation un-crushed

Vatting/Fermentation Sealed
stainless steel tanks

Cooperage & Elevage Neutral
500L French vache forest
Ermitage puncheon for 5
months

12.5% Alc by Vol

Serve chilled

STOLPMAN VINEYARDS

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