

SO FRESH

## LOVE YOU BUNCHES

ROSÉ WINE

**100% Grenache**

*11,400 cases produced*



### **Carbonically Fermented Rosé of Grenache**

While the main Love You Bunches wine continues to be a 100% carbonic fermentation of Sangiovese, in 2019 we began making Love You Bunches Rosé. For the rosé version of Love You Bunches, the fruit is pressed much more quickly for a beautiful pink-hued rose. Grapes rest whole for 12-24 hours as carbonic fermentation begins, absorbing just a touch of pigment and texture.

The pun "Love You Bunches" refers to our extra "loving" treatment of grape bunches during harvest when the clusters are destined for carbonic fermentation. Clusters must be kept intact and un-crushed, for fermentation to begin within each grape. Of course, the simple, whimsical label is the perfect fit for these fun, happy wines. The lettering shows off the singularly unique penmanship of vineyard manager, El Padrino, The Grape Whisperer and our favorite human on earth, Ruben Solorzano.

Healthy winter rain, almost mirroring 2023 precipitation pattern, set us off on a relatively late bud break. The vines naturally set a lighter crop than 2023, and minimal cluster thinning was needed as the vines had already balanced themselves. Summer proved beautifully moderate and weather didn't warm up until the second week of September. Picking Grenache Rosé for Love You Bunches tested our patience, as sugars slowly ticked up, aided by consistent warmth in September.

*The most aromatic LYB rose to date, wafting strawberry-watermelon fills the entire room let alone the glass. The "straw-melon" blast crescendos through the front and mid-palate with an extra layer of yum over the taut bone dry structure. Already delectable upon release, the rosé delivers a proper dose of pent up verve that will continue to be unleashed for the next year.*

**Vintage** 2024

**Region** 2/3 Ruben Solorzano's vineyards in Santa Ynez Valley and 1/3 Santa Barbara Highlands vineyard

**Components** 100% Grenache

**Harvest Date** Throughout the second half of September

**Vinification** Kicks off first day whole-grape carbonic for texture and color prior to press

**Vatting/Fermentation** 100% stainless steel for 2.5 months

**Cooperage & Elevage** 100% Stainless steel

*12% Alc by Vol*

*Serve chilled*

*Stolpman Vineyards*

2434 ALAMO PINTADO AVE, LOS OLIVOS CA 93441  
TEL. 1 805 688 0400