

STOLPMAN VINEYARDS

BALLARD CANYON

'Love You Bunches' Carbonic SANGIOVESE 2016

TECH

VINEYARD COMPONENTS

blocks 3, 5 & A

VARIETAL BLEND

100% Sangiovese

VINIFICATION

'whole-grape' fermentation. 40% pressed after one week, 60% pressed after 3 weeks when dry

FINAL ANALYSIS

alcohol: 12%

VATTING/FERMENTATION

fermented in 1.5 ton sealed stainless steel tanks

COOPERAGES & ELEVAGE

neutral french barrels

RELEASE DATE

April 2017

HARVEST DATE

August 31 to September 8 2016

TOTAL PRODUCTION

1000 cases

2434 ALAMO PINTADO AVE - PO BOX 488

LOS OLIVOS CA 93441 USA

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NOTES

BACKGROUND

In pursuit of a light-bodied, juicy Sangiovese that would be ready to drink fresh and young, we began experimenting with carbonic fermentation in 2013. Bunches are gently, lovingly placed in small tanks using extra caution not to crush any grapes. By leaving fruit whole, much less skin tannin – and color – is extracted. The light-bodied wine is meant to be drunk fresh.

In 2016, we created the new Carbonic Sangiovese label: Vineyard manager Ruben Solorzano's black marker writing "Love You Bunches" on a plain, white background. Our goal was to create a whimsical package to match the playful nature of the wine. On the back label, Ruben's handwriting advises "serve chilled".

We enjoy "Love You Bunches" Carbonic Sangiovese straight out of the fridge. There's seldom much left in the bottle by the time the temperature rises – the ultimate party wine – if one bottle is opened, we heartily recommend having at least 5 more bottles chilled for backup.

VINTAGE

We jumped on Carbonic Sangiovese harvesting at the end of August and received fruit that burst with tart cherry flavor. We then waited over a week to pick a riper portion. The result is a juicy, high acid wine great for guzzling on a hot summer day or with a fresh meal.

AT THE WINERY

We pressed the first lot of Sangiovese after one week of carbonic fermentation to guarantee a light-bodied, fun wine. The later picked selection fermented all the way dry in sealed tanks without oxygen, providing more color and a bit of food-friendly tannin. This protocol happens to be the identical method as the inaugural 2013 Carbonic Sangiovese process.

SENSORY

A happy wine that pairs perfectly with mellow afternoons and good moods.

Bursting with vibrant energy, the Carbonic Sangiovese is a light-hearted wine meant to drink cold. Firm, crunchy cherries, red grapefruit with loads of acid and a popping tannin structure that makes the wine extremely food friendly.