

PRODUCED & BOTTLED BY
STOLPMAN VINEYARDS
LOMPOC CALIFORNIA

SOFRESH

95% SYRAH / 5% VIOGNIER
SANTA BARBARA COUNTY
'CRUNCHY RÔASTIE RAINBOW'
2019

TECHNICAL

VINEYARD COMPONENTS

Undisclosed vineyards farmed by Ruben Solorzano

VARIETAL BLEND

95% Syrah / 5% Viognier

VINIFICATION

100% Whole-cluster, no air, un-crushed, whole-grape

FINAL ANALYSIS

alcohol: 12.5%

VATTING/FERMENTATION

10 day native, carbonic whole-cluster fermentation in sealed stainless steel

COOPERAGES & ELEVAGE

Stainless Steel for 6 months, neutral 500L French oak puncheon for 3 more months

RELEASE DATE

October 2020

HARVEST DATE

September 18 - October 3 2019

TOTAL PRODUCTION

420 cases

VINTAGE

2019 marked the second vintage in a row without harvest-time heat spikes. Facial Expressions around the team conveyed our shared thoughts and feelings without saying a word – a certain giddiness that we had a shot at replaying 2018 armed with that year of heat-free experience. And, the acids were hanging even higher and fresher than 2018. The long, slow ripening allowed for subtle layers of flavor complexity throughout all of the 2019 wines.

AT THE WINERY

Because Crunchy Roastie is picked early, the high-acid environment proves to be an inhospitable environment for unwanted bacteria and yeast to thrive. In addition, because of the acidity, the wine remains fresh and lively without the need for preservatives. We bottled both versions of Crunchy Roastie without sulfur “sans soufre”.

SENSORY

The first edition of Crunchy Roastie, bottled out of tank in March, stole our hearts with its delicious primary dark fruit and up-front olive note. After that initial bottling, we put the remainder of the carbonic syrah lot into barrel and it kept getting better. The fruit profile broadened to incorporate juicy red fruit and the mid-palate fleshed out to become even yummiier. We bottled this second “extended elevage” (extended barrel age) 3 months later.

BACKGROUND

The Crunchy Roastie “Rainbow Label” is the later-bottled, extended barrel age version of the main lot labeled in black writing. 3 additional months in barrel allowed both the fruit profile to further develop from the primary freshness as well as the mouthfeel to become a bit more fleshy.

We pick these Syrah grapes early and “crunchy”, with high acidity and low potential alcohol. Then, we utilize whole-grape, un-crushed carbonic fermentation so as not to extract coarse, under-ripe tannin – leaving the wine feathery and chill-able. To ensure a pure, luscious fruit profile we utilized the age-old Cote Rotie method of co-fermenting a small percentage of viognier that heaps on pretty floral aromatics to the darker, brooding Syrah profile.