

PRODUCED & BOTTLED BY
STOLPMAN VINEYARDS
LOMPOC CALIFORNIA

SO FRESH

95% SYRAH / 5% VIOGNIER
SANTA BARBARA COUNTY
'CRUNCHY RÔASTIE RAINBOW'
2020

TECHNICAL

VINEYARD COMPONENTS

100% Stolpman Vineyards. Syrah from assorted blocks with a focus on clone 383. Viognier from Block 4

VARIETAL BLEND

95% Syrah / 5% Viognier

VINIFICATION

Whole-Cluster, Native Carbonic Fermentation for 9-12 days

FINAL ANALYSIS

alcohol: 13%

VATTING/FERMENTATION

Sealed stainless steel tanks

COOPERAGES & ELEVAGE

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

RELEASE DATE

October 2021

HARVEST DATE

September 18 - October 3 2020

TOTAL PRODUCTION

1050 cases

VINTAGE

While Santa Barbara County was one of the few California wine regions to escape wildfires and smoke-taint in 2020, the devastating fires still greatly affected the wine industry here. Northern California winemakers rushed to famous vintner Ruben Solorzano looking for available fruit, willing to pay any price. Because of this, the 2020 black and white Crunchy Roastie wound up being a much smaller lot than normal, made from fruit from one of our favorite sources for carbonic syrah, My Friend Matt's Vineyard in Los Olivos District AVA. With all other fruit sources now spoken for, we decided to make the Crunchy Roastie Rainbow from our own estate in Ballard Canyon. The fruit intensity of our dry-farmed vines over Limestone shows through this wine and it will most likely be the only vintage of the cuvee ever to be produced from entirely Estate fruit.

SENSORY

Walloping red fruit married with olives and smoke with a medium body and fine tannin. The wine fleshes out with 30 minutes of air or a quick decant and it will certainly develop with age. A perfect bridge between our So Fresh carbonic wines and our more serious, richer, classic wines, 2020 Crunchy Roastie Rainbow will make us a lot of friends gathered around the grill!

BACKGROUND

Stolpman So Fresh wines all ferment "whole-grape" in sealed tanks. Because we don't crush the grapes, the wines don't absorb all of the color, richness, and tannins from the grape skins. So Fresh wines possess vibrant fruit purity and a delicate, lively mouthfeel. This method is known as "Carbonic Maceration" which refers to the sealed fermenting tank. Yeast digest any available oxygen within the tank and release Carbon Dioxide, keeping the wine fresh by preventing oxidation.

For enhanced "freshness" we harvest the grapes early, so they are high in acid. Without extraction, we don't have to wait for the skin tannins to integrate into the wine, we can bottle early.

Our journey with carbonic Syrah started in 2017 with "Syrah So Hot". The goal of our carbonic Syrah program is to make lighter, more delicate, feminine wines closer to the lighter weight class of Syrah wines made in the Northern Rhone region of France.

We made the first vintage of Crunchy Roastie, a play on a crunchier, earlier picked version of the noble Cote Rotie region of France - which translates to "Roasted Slope" - in 2019. We adored the 2019 fruit purity above the savory olive character of the Syrah. We bottled a small lot of 2019 Crunchy Roastie with Ruben's black and white writing on the label, but the remaining wine developed more and more nuance with barrel time. We decided to bottle a second edition, this time with a rainbow label, bottled 3 months later as an "extended elevage" bottling, which just means longer barrel-aging.