

PRODUCED & BOTTLED BY  
**STOLPMAN VINEYARDS**  
LOMPOC CALIFORNIA

*SOFRESH*

**95% SYRAH / 5% VIOGNIER**  
**SANTA BARBARA COUNTY**  
'CRUNCHY ROASTIE'  
**2021**

## TECHNICAL

### VINEYARD COMPONENTS

Ruben Solorzano's Vineyards in Los Olivos District and  
Foxen Canyon

### VARIETAL BLEND

95% Syrah / 5% Viognier

### VINIFICATION

Whole-Cluster, un-crushed grapes

### FINAL ANALYSIS

alcohol: 13%

### VATTING/FERMENTATION

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

### COOPERAGES & ELEVAGE

100% Stainless steel for 3 months

### RELEASE DATE

February 2022

### HARVEST DATE

Late September - Mid-October 2021

### TOTAL PRODUCTION

1300 cases

### VINTAGE

The cold spring led into an even, moderate 2021 growing season. A later year than normal fostered slow ripening while retaining balancing acidity. Syrah grapes remained taut and round and we were able to make picking calls over a three week period in September and October.

### SENSORY

A popping, lively, super-fresh nose and palate combines red fruits and firm boysenberry with a thick coat of riper yumminess. Rolling along with the fruit are fat green Castelvetro olives giving girth around a crackling lightning-bolt crunchiness. The finish turns ultrafine with tannins not coming into play, but instead a smooth, succulent dryness made playfully romantic by lingering red fruits still singing a high note.

## BACKGROUND

We pick Syrah early while still "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 "Roasted Slope" method of co-fermenting a small percentage of viognier that heaps on pretty floral aromatics to the darker, brooding Syrah profile.