

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

*SO FRESH*

ORANGE WINE  
SANTA BARBARA COUNTY  
'LOVE YOU BUNCHES'  
2020

## TECHNICAL

### VINEYARD COMPONENTS

Pinot Gris from the Buellton Flats in between STA Rita Hills AVA and Ballard Canyon AVA, Orange Muscat from the Los Alamos Corridor, and Mourvedre from the Santa Barbara Highlands.

### VARIETAL BLEND

54% Orange Muscat, 26% Pinot Gris, 20% Mourvedre

### VINIFICATION

De-stemmed, Native Carbonic Fermentation

### FINAL ANALYSIS

alcohol: 12.5%

### FERMENTATION & ELEVAGE:

6 days whole-grape skin-contact in stainless steel then gently pressed. 50% stainless steel 50% barrel for 3 months

### RELEASE DATE

January 1, 2021

### HARVEST DATE

Orange Muscat on September 19th, Pinot Gris on September 13, Mourvedre on September 21.

### TOTAL PRODUCTION

920 cases

### VINTAGE

The 2020 vintage started with much needed late rain in March and April. The cold moisture pushed back bud break and set up an anticipated late harvest. Ripening then accelerated after late season heat waves. Luckily, the 3 varieties we used in Love You Bunches Orange were not close to ripeness approaching the major Labor Day weekend heatwave that peaked on September 6th. We gave the Pinot Gris vines a week to recover before picking the following Sunday, the next Saturday for the Orange Muscat, and a week later for Mourvedre.

### SENSORY

Popping tangerine and tangerine peel jump out of the glass complimented by inviting tropical guava and passion fruit. These driving fresh fruits come from the Orange Muscat and then the darker hued Pinot Gris delivers savory tactile notes and lends depth and weight. The Mourvedre further cushions the mouthfeel and adds a more serious earthy component.

### NATURAL

\* BOTTLE UNFILTERED \* NO SULFUR ADDED \*

## BACKGROUND

As we've expanded our carbonic So Fresh brand to include deeper hues of red, we began to think about the other direction on the rainbow, how could we make an interesting, delicious wine a lighter hue than Love You Bunches Carbonic Sangiovese? The obvious answer was a carbonic orange wine that would combine the fresh purity of Love You Bunches with the titillating textures of a fleshy orange wine. Tasting each varietal every day, across the board, we pressed each varietal after 6 days of carbonic fermentation and let the wines finish fermenting in tank.

The pun "Love You Bunches" refers to the gentle treatment of each grape bunch so we don't rupture grapes. The grapes then ferment whole, when yeast penetrate through the grape skins to ferment within. The term "carbonic" describes fermentation occurring in a sealed tank. The yeast have digest all available oxygen, creating carbon dioxide within.