

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

*SO FRESH*

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**RED WINE**  
**BALLARD CANYON**  
'OWN ROOTED FIELD BLEND'  
**2018**

## TECHNICAL

### VINEYARD COMPONENTS

Block 5 Estrella River Syrah, Block 3 Massal selection  
Grenache, 6,000 vine per acre, head-pruned Mourvedre  
and Graciano

### VARIETAL BLEND

31% Mourvedre, 23% Syrah, 23% Grenache & 23% Graciano

### VINIFICATION

No Sulfur added, ever – Cold Soaked for 3 days, 50%  
whole-cluster, 50% de-stemmed

### FINAL ANALYSIS

alcohol: 14.1%

### VATTING/FERMENTATION

Stainless Steel Sealed Carbonic Tanks

### COOPERAGES & ELEVAGE

Neutral French Ermitage 500L Puncheons, 5 months

### RELEASE DATE

April 2019

### HARVEST DATE

October 16 – October 25, 2018

### TOTAL PRODUCTION

280 cases

### VINTAGE

Heat spikes define vintages in Santa Barbara County. We are blessed to farm without fear of rain, rot, hail, and humidity. In 2018 the only heat wave we suffered through arrived so early, on July 7; that it didn't impact the fruit ripening or quality. The summer turned into a moderate, steady, dream year when acids hung high as sugar slowly accumulated and intense, nuanced flavor developed.

Instead of harvesting carbonic Sangiovese grapes in August and September, all 2018 picks occurred in October. As the weather continued to cool, more and more flavor developed.

### SENSORY

The richest, most regal of all of the Stolpman So Fresh family – 2018 Own-Rooted Field-Blend shows up front ripeness and a coating, sumptuous red profile. It pops, sizzles, and impresses like the rest of the So Fresh crowd but the Field Blend brings depth and even more seriousness – a hybrid that can be enjoyed by both the Natty and Classic crowd!

## BACKGROUND

Today, we stand proud with 13 acres of tightly spaced, head-pruned, revolutionary vineyard blocks.

These blocks, entirely farmed by hand, singularly represent Stolpman's fanatical pursuit of unprecedented quality. The 2018 Own-Rooted Field-Blend is the first taste of the revolution: Perhaps the purist reflection of the vineyard: completely hands off, uncrushed grapes fermented whole, without any additives or sulfur. The goal here is to make a wine that reflects only our terroir and the mix of grapes we have planted here. Un-grafted Vinifera balance themselves, and we try to capture their most delicate nuance by avoiding extraction or other winemaking influences.