

PRODUCED & BOTTLED BY
STOLPMAN VINEYARDS
LOMPOC CALIFORNIA

SO FRESH

RED WINE
BALLARD CANYON
'OWN ROOTED FIELD BLEND'
2019

TECHNICAL

VINEYARD COMPONENTS

High Density 6,000 vine/acre own rooted blocks

VARIETAL BLEND

40% Mourvedre, 30% Syrah & 30% Grenache

VINIFICATION

No Sulfur added, ever – Syrah & Mourvedre whole-cluster carbonic fermentation

FINAL ANALYSIS

alcohol: 14.1%

VATTING/FERMENTATION

Stainless Steel, Sealed Carbonic Tanks 9-12 days

COOPERAGES & ELEVAGE

100% Neutral French Ermitage 500L Puncheons, 5 months

RELEASE DATE

April 2020

HARVEST DATE

Oct 15 Mourvedre – Oct 26 Syrah - Oct 10 Grenache

TOTAL PRODUCTION

530 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.

SENSORY

High-toned fresh, perfumed red aromatics delving into boysenberry and blackberry coulis touched up with lavender flowers. The perfect combination of a big chunk of fresh strawberry, topping sauce, and shortcake with an emphasis on the firm fresh fruit. 2019 Own Rooted Field Blend over-delivers as an aromatic, lighter-bodied cuvee effortlessly running on a tight-rope between a traditional Stolpman style and a classic, clean French wine such as Bandol, Chateauneuf-du-Pape, or even Sancerre Rouge. As of updating in November 2023, many bottles are showing down right brilliantly - bright and fresh aromatics and seamlessly soft in the mouth - while other bottles still show a streak of carbonic crunchiness that fades after giving the wine air.

BACKGROUND

Over decades the Stolpman winemaking team has grown more confident in the concentration of our tiny, dry-farmed grapes from our estate vineyard. We ventured on a journey of using less forceful skin extraction each year for our traditional Estate red wines. Eventually, this experimentation led us to not extracting at all, and fermenting the grapes un-crushed. Whole-grape fermentation delivers a family of more delicate, light-bodied wines we labeled "So Fresh". We created the Own-Rooted Field Blend to see the result of taking this most delicate winemaking style to the most concentrated fruit on the entire estate: Head-pruned, low yielding vines spaced so tightly all work must be completed by hand. Grapes from these vines usually are destined for high-end cuvees such as Pliocene Mourvèdre, Great Places Syrah, and Ruben Solorzano's Sun+Earth blend.

2019 Own-Rooted Field Blend will continue to improve through 2025+. The wine shows best between cellar temperature and room temperature, and becomes more aromatic and polished with air or decanting.