

# STOLPMAN VINEYARDS

BALLARD CANYON

## SANGIOVESE 2016

### TECH

#### VINEYARD COMPONENTS

Block 3, vines planted in 1994

#### VARIETAL BLEND

100% Sangiovese

#### VINIFICATION

100% De-Stemmed

#### FINAL ANALYSIS

alcohol: 14.1%

#### VATTING/FERMENTATION

Native Fermentation in Concrete

#### COOPERAGES & ELEVAGE

100% Neutral French Oak 500L Puncheons, age  
22 months

#### RELEASE DATE

April 2019

#### HARVEST DATE

September 7 2016

#### TOTAL PRODUCTION

1020 cases

### NOTES

#### BACKGROUND

Tom Stolpman planted the original 10 acres of Sangiovese way back in 1994. Today, we are up to 21 planted acres of the grape and we still can't keep up with near fanatical demand from our wine club members. By far the most popular wine in our Los Olivos tasting room, we have had to cut back out-of-state distribution on this wine. Aged 22 months in neutral large Ermitage 500L French oak puncheons, Sangiovese's tell-tale acidity and tannins on the finish get the chance to slip into the rich, ripe middle mouthfeel.

#### VINTAGE

The warm, gentle weather of the 2016 vintage whispered softly to our Sangiovese vines. Sangiovese can tend towards a more rustic, coarse profile if the vines suffer too much in harsh weather. This wine, built by warm days and cool evenings, is deep and supple and already delicious.

#### SENSORY

A dominant stripe of ripe red fruit lavishly envelops the wine's energetic youthfulness. The Estate Sangiovese's hallmark combination of ripeness and brightness shines through the 2016 vintage. Gentler extraction during fermentation compared to years' past gives us more up-front freshness, rather than dried fruits. Already impressing now, this Sangiovese will begin to peak in 2020 and have a long life thereafter.