

STOLPMAN

SANGIOVESE

100% Sangiovese
1650 cases produced



Stolpman's Cal-Ital Cult Classic

Santa Barbara's sunshine brings unrivaled richness and density to Sangiovese grapes and these elements are heightened by not irrigating the deep-rooted vines. Because Stolpman's tiny, undiluted Sangiovese grapes pack so much flavor and tactile concentration, the winemaking team has slowly adapted fermentation over the past 25 years to gently extract with minimal brute force, instead relying on massaging the grape skins and circulating the juice over the solid cap of skins and seed.

2021 joins a parade of next-level Estate Sangiovese vintages. After low winter rainfall, the vines woke up to even, moderate conditions through the growing season. Vines slowly, steadily ripened the crop to allow for strategic picking decisions for optimal ripeness.

Raw, unbridled red fruit pumps from the nose, through the mouth, and washes over tight, succinct tannin. A return to the boldness, weight, and intensity of classic Stolpman Sangiovese vintages after the "pure juice" of the hotter 2020 vintage. Leather, sangre, and dried herbs create a firm foundation for the heights of red fruit. A marriage of fresh red fruit and the "je ne sais quoi" of a mature Brunello di Montalcino, yet, with the added booming concentration, unachievable outside of our Limestone hills. Even in its youth, secondary notes of pine and menthol belie noble complexity. A Sangiovese with hunter-killer prowess!

Vintage 2021

Region Stolpman Estate Vineyard, Ballard Canyon AVA

Components 50% 1994 planting of Sangiovese "Rodino" clone and 50% High-Density Hilltop "La Croce" block Sangiovese Grosso "Brunello" clones

Farming Certified Organic & Biodynamic

Harvest Date October 21-25

Vinification 100% de-stemmed

Vatting/Fermentation Native fermentation in concrete for an average of 14 days. Racked off skins multiple times to foot-trod solids for gentle extraction. 4 total punch-downs of cap

Cooperage & Elevage Free Run only, aged in 100% Neutral French Ermitage Vache Forest 500L Puncheon for 21 months

14.5% Alc by Vol

≠ Estate, So Fresh, Combe ≠

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