

# STOLPMAN VINEYARDS

BALLARD CANYON

## *Carbonic* SANGIOVESE 2014

### TECH

#### VINEYARD COMPONENTS

blocks 3 & 5

#### VARIETAL BLEND

100% Sangiovese

#### VINIFICATION

sealed stainless steel tank, native fermentation

#### FINAL ANALYSIS

alcohol: 13%

#### VATTING/FERMENTATION

stainless steel

#### COOPERAGES & ELEVAGE

kept fresh in tank (no barrelling); bottled soon  
after vintage

#### RELEASE DATE

April 2015

#### HARVEST DATE

September 1, 2014

#### TOTAL PRODUCTION

480 cases

2434 ALAMO PINTADO AVE - PO BOX 488

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## NOTES

### BACKGROUND

Carbonic Sangiovese might be the most exciting development in the winery since the 2012 arrival of our Concrete Fermenters. After dozens of trial lots, we've settled on a beautifully simple winemaking technique.

### VINTAGE

The cold night-harvested Sangiovese goes directly into 2 ton Stainless Steel tanks whole-cluster. We pour a small pitcher of already fermenting juice on top of the fruit to ensure yeasts will quickly go to work. Then, we seal the tanks, not to be opened for fifteen days. Occasionally, we use a small tank valve to bubble in CO<sub>2</sub>. The gas maintains higher pressure than exterior atmosphere. There will be no feeding the yeast with O<sub>2</sub>. The fermentation must be kept in a carbonic environment for optimum freshness.

After fifteen days, everyone around the winery – John, Tim, Rajat, and Sashi – convene to see, smell, and taste what comes out. John opens the tank, forklifted high above the press, and the room fills with a cloud of happiness – a pink blanket of cherry aroma. Gushing out of the tank, the juice throws a fluorescent foam. Katy Perry "Fireworks" spontaneously blares over non-existent speakers. Is this cartoon wine?

### SENSORY

In the bottle, carbonic fruit purity shines. Dark berry flavors are balanced by high-acid Sangiovese grit – after-all, these are dry-farmed 20 year old Sangiovese vines grown on Ballard Canyon Limestone. By picking the grapes early, hints of confectionary sweetness are tamed with the crisp acid.

### PERSPECTIVE

This wine is not meant to follow the trend of lighter California reds. Rather, this wine is an ode to my mom's grandmother's village outside of Lucca. Hundreds of years ago, my ancestors didn't care about aging protocol in Montalcino. Instead, villagers made wine to be drunk immediately – both delicious and safer than drinking impure water. Through carbonic fermentation we make no effort to extract skin color or tannin – tannin that takes years to integrate to pleasing smoothness. In this form, the light, fresh version of Sangiovese can be enjoyed immediately after harvest.

The 2014 is noticeably darker than the 2013. It does not have the 1/3 portion of 8-day carbonic fermented Sangiovese – in 2014 we took every ferment all the way.

Enjoy this wine now.