

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

*SO FRESH*

**95% SYRAH / 5% VIOGNIER**  
**SANTA BARBARA COUNTY**  
'CRUNCHY ROASTIE'  
**2019**

## TECHNICAL

### VINEYARD COMPONENTS

Syrah sourced from vineyards farmed by Ruben Solorzano in the Foxen Canyon Corridor (North of Ballard Canyon) in Santa Barbara County. Viognier from Los Olivos District.

### VARIETAL BLEND

95% Syrah / 5% Viognier

### VINIFICATION

Whole-Cluster, Native Carbonic Fermentation for 9-12 days

### FINAL ANALYSIS

alcohol: 12.5%

### VATTING/FERMENTATION

Sealed stainless steel tanks

### COOPERAGES & ELEVAGE

100% Stainless steel for 4 months

### RELEASE DATE

April 2020

### HARVEST DATE

September 18 - October 3 2019

### TOTAL PRODUCTION

890 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

Driving pure blue fruit gushes through the mouth with upfront classic Syrah olive character. Intriguing savage sangre and brambly raspberry with a pop of acidity. High toned and fresh to the max yet full-throttle, giving and heady. This last “come-to-mama” voluptuousness element punches way above the expected richness of the wine’s welter-weight 12.5% alcohol.

## BACKGROUND

Stolpman So Fresh wines all ferment “whole-grape” in sealed tanks. Because we don't crush the grapes, the wine doesn't absorb all of the color, richness, and tannins of the grape skins. So Fresh wines possess vibrant fruit purity and a delicate, lively mouthfeel. This method is known as “Carbonic Maceration” which refers to the sealed fermenting tank. Yeast digest any available oxygen within the tank and release Carbon Dioxide, keeping the wine fresh by preventing oxidation.

For enhanced “freshness” we harvest the grapes early, so they are high in acid. Because we don't have to wait for the burly skin tannins to integrate into the wine, we can bottle early, without added preservatives.

Our journey with carbonic Syrah started in 2017 with “Syrah So Hot”. We take great pride in selecting hilltop blocks of our most coveted Syrah for this wine to make a serious, age-worthy Syrah – just lighter bodied and more delicate than the traditional high-end Stolpman Syrah cuvees.

We've now decided to make a second carbonic Syrah cuvee line-priced with the main So Fresh Wine, Love You Bunches. To ensure Crunchy Roastie possesses a similar feminine seductiveness as Love You Bunches, we used the old Cote Rotie trick of adding a bit of flowery Viognier fruit into the fermenting tanks.