

SO FRESH

LOVE YOU BUNCHES

CARBONICALLY FERMENTED

100% Sangiovese

8,400 cases produced



### Carbonically Fermented Sangiovese

We began producing Carbonic Sangiovese in 2013 in an effort to make a fresh, lighter version of Sangiovese. Sangiovese as a grape, is both highly tannic and high in acid – a one-two combination that often creates a rough, rustic profile when drunk young. Before we experimented with carbonic fermentation, we intentionally picked Sangiovese on the ripe side to allow for tannin and acid to soften. Then, we aged the wine in barrel for 30 months and another 6 months in bottle to allow time for the acid and tannin to become enveloped by the wine's mid-palate flesh. Carbonic Fermentation doesn't extract the Sangiovese's tannin because the grapes ferment whole, uncrushed in a sealed tank. Because we aren't worried about overly dry tannin; we can pick earlier, at lower sugar and rely on high, refreshing acidity for finishing balance in the absence of tannin. No longer worried about all that tannin, we don't need to wait for integration! We bottle the wine within a few months of harvest, locking in the fresh profile.

In 2016, we re-branded Carbonic Sangiovese "Love You Bunches". The pun refers to our extra "loving" treatment of grape bunches during harvest when the clusters are destined for carbonic fermentation. Clusters must be kept intact, un-crushed, for fermentation to begin within each grape. Of course, the simple, whimsical label is the perfect fit for these fun, happy wines. The lettering shows off the singularly unique penmanship of vineyard manager and El Padrino, The Grape Whisperer, and our favorite human on earth, Ruben Solorzano.

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. 2023 turned out to be the latest harvest since 2011, and the slow, even sugar accumulation and phenolic ripening delivered a great vintage. Weather remained warm through October, ensuring that Sangiovese hit optimal ripeness for Love You Bunches!

*Lush red fruit tinged with nervy, crunchy taut berry. Yummy thickness on the front palate tapers to a precise, razor sharp, crisp finish. An underlying depth and roundness gives the wine subtle flesh below the pure pop, zip, and fun of this whimsical wine.*

**Vintage** 2023

**Region** Santa Barbara County

**Components** A blend of Stolpman's estate Sangiovese with Ruben Solorzano's Sangiovese plantings from throughout Santa Barbara County including Happy Canyon, Los Olivos, and Los Alamos

**Harvest Date** Mid-September to Mid-October 2023

**Vinification** Whole-Cluster, native Carbonic Fermentation

**Vatting/Fermentation** 1-3 week whole-grape native fermentation in sealed, round carbonic tanks and smaller 1.5 ton trans-store tanks

**Cooperage & Elevage** 80% Stainless steel, 20% Neutral French Ermitage 500L Puncheons, 2-4 months

12.5% Alc by Vol

*Serve chilled*

STOLPMAN VINEYARDS

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