

PRODUCED & BOTTLED BY
STOLPMAN VINEYARDS
LOMPOC CALIFORNIA

SOFRESH

ROSÉ WINE
SANTA BARBARA COUNTY
'LOVE YOU BUNCHES'
2021

TECHNICAL

VINEYARD COMPONENTS

Southern San Luis Obispo County and Santa Barbara County.

VARIETAL BLEND

80% Grenache / 10% Mourvèdre / 10% Syrah

VINIFICATION

Predominately immediate, direct press to ferment in tank (with some lost) held 12-24 hours for fermentation to kick off "carbonic" or whole-grape fermentation prior to pressing.

FINAL ANALYSIS

alcohol: 12.5%

FERMENTATION & ELEVAGE:

Stainless Steel tanks for a cool, extended fermentation. Aged 3 months in stainless steel.

RELEASE DATE

January 1, 2022

HARVEST DATE

San Luis Obispo fruit harvested August 31 – Sep 9th 2021.
Santa Barbara fruit harvested Oct 11, 2021

TOTAL PRODUCTION

9,400 cases

VINTAGE

A cold spring led to a moderate Summer without significant heat spikes through harvest. We jumped on the warmer San Luis Obispo County picks early to catch the fruit fresh and lively. This gave us the luxury of waiting on the cold Santa Barbara County sites to slowly accumulate sugar and riper flavors. Without any heatwaves, the acid levels hung high, creating an epic rosé vintage.

SENSORY

Precise and popping with bright energy, 2021 Love You Bunches rosé immediately wins us over in everything we want out of a scrumptious rosé. Strawberry married with cool, firm peach. Breezy lemon-lime and lifting mint combine effortlessly through the light and playful palate. Smooth, with just a hint of refreshing tang as the curtain closes leaving us wanting more.

BACKGROUND

While the main Love You Bunches wine continues to be a 100% carbonic fermentation of Sangiovese, in 2019 we began making Love You Bunches rose, where most of the fruit is pressed immediately for an extremely light-colored rosé. Some grapes rest 12-24 hours whole, to pick up some color and texture from the skins and pulp.