

PRODUCED & BOTTLED BY
STOLPMAN VINEYARDS
LOMPOC CALIFORNIA

SO FRESH

RED WINE
BALLARD CANYON
'OWN ROOTED FIELD BLEND'
2020

TECHNICAL

VINEYARD COMPONENTS

High Density 6,000 vine/acre own rooted pre-clonal blocks

VARIETAL BLEND

34% Grenache / 33% Mourvèdre / 33% Syrah

VINIFICATION

No sulfur added, Whole-cluster carbonic fermentation

FINAL ANALYSIS

alcohol: 13.4%

VATTING/FERMENTATION

Stainless Steel, Sealed Carbonic Tanks 9-12 days

COOPERAGES & ELEVAGE

100% Neutral French Ermitage 500L Puncheons, 5 months

RELEASE DATE

November 2021

HARVEST DATE

October 9, 2021

TOTAL PRODUCTION

130 cases

VINTAGE

The warm 2020 vintage shows itself in the Own Rooted Field Blend with beautifully ripe red fruit. The carbonic fermentation keeps the wine light and lifted – a seamless tight rope balance.

SENSORY

Pure red fruit zing. Bright but Ripe. The way a cherry lollipop or slurpee tasted when we were kids. Despite the absolutely delicious up front red candy fruit and high toned energy, this wine is refined, integrated, and seamless. It makes us do a happy dance right now, upon release, but the wine will certainly live a beautiful life in the coming years.

BACKGROUND

Today, we stand proud with 13 acres of tightly spaced, pre-clonal, head-pruned, revolutionary vineyard blocks.

These blocks, entirely farmed by hand, singularly represent Stolpman's fanatical pursuit of quality. With so many vines crammed into each hillside, roots compete and each vines focuses its energy on ripening just 2-4 tiny clusters packed with concentrated flavor.

Perhaps the purest reflection of the vineyard: completely hands off, uncrushed grapes fermented whole, without any additives or sulfur. The goal here is to make a wine that reflects only our terroir and the mix of grapes we have planted here. Un-grafted Vinifera balance themselves, and we try to capture their most delicate nuance by avoiding extraction or other winemaking influences.