

# STOLPMAN

≠ Estate, So Fresh, Combe ≠

## SANGIOVESE 2018

### TECH

#### VINEYARD COMPONENTS

Block 3 Old Vine Sangiovese, Block A  
High-Density Hilltop

#### VARIETAL BLEND

100% Sangiovese

#### VINIFICATION

100% De-Stemmed

#### FINAL ANALYSIS

alcohol: 14.5%

#### VATTING/FERMENTATION

Native fermentation in concrete for 2 weeks,  
Pumpovers with mid-fermentation rack and  
returns – foot treading grapes once juice is  
drained to ensure we are gently breaking up all  
fruit

#### COOPERAGES & ELEVAGE

Neutral 500L French Ermitage Puncheon and  
40HL Foudre for 22 months

#### RELEASE DATE

March 2021

#### HARVEST DATE

October 17-26, 2018

#### TOTAL PRODUCTION

2200 cases

### BACKGROUND

Tom Stolpman planted the original 10 acres of Sangiovese way back in 1994. Today, we are up to 21 planted acres of the grape and we still can't keep up with near fanatical demand from our wine club members. By far the most popular wine in our Los Olivos tasting room, we have had to cut back out-of-state distribution on this wine.

Aged 22 months in neutral large Ermitage 500L French oak puncheons, Sangiovese's tell-tale acidity and tannins on the finish get the chance to slip into the rich, ripe middle mouthfeel.

### VINTAGE

Heat spikes alone usually define vintages in Santa Barbara County. Here, we are blessed to farm without fear of rain, rot, hail, and humidity. In 2018 the only heat wave we endured arrived so early, on July 7; that the heat event didn't impact the fruit ripening or flavor profile. The summer turned into a moderate, steady dream year when acids hung high as sugar slowly accumulated and intense, nuanced flavor developed.

### SENSORY

Recent releases of rich, decadent reds from our 2018 vintage have led to heightened excitement over the later-released and ultimate crowd favorite, Estate Sangiovese. Firm cherry fruit rides above an intense flow of heady richness. The pretty red fruit delves deep into lush, darker notes of anise, pine, menthol and vanilla.