



2006 Stolpman Estate Grown Sangiovese

Estate Grown Sangiovese:

Upon planting Rhone and Bordeaux Varietals in the early 1990s, Stolpman Vineyards' management team immediately noticed the high acidity in the grapes. Tom Stolpman, who has always been passionate about great Italian wines, thought that the soils would be perfect for balanced, food friendly Italian varietals. He planted Nebbiolo and Sangiovese, both of which have excelled on the limestone hills.

To achieve natural balance in the Sangiovese, the vines have been dry-farmed for going on eight years. By withholding water, the vines do not over-produce a vigorous crop, making the red-fruit flavors concentrated and intense, matching the upfront structure synonymous with Sangiovese. The acidity and tannins are integrated through 30 months in barrel, following the traditions of the great Riservas of Chianti and Montalcino.

Most of the Sangiovese vines used are planted to the Rodino clone, which is the noble clone from Chianti Classico. Because of the longer growing season in California versus Italy, the Stolpman Sangiovese is definitively riper and more concentrated than Chianti Classico Riservas. Critics have compared the wine to 2003 Brunello di Montalcino Riservas, as 2003 was a warmer vintage in Tuscany when the Italians picked their Sangiovese riper than usual.

Italian Wine Consultant Albert Antonini P.H.D. has consulted with Stolpman Vineyards for the past 7 years and states that the two factors that set Stolpman Sangiovese apart from almost all other "Cal-Itals" are 1) The low-yielding soils and 2) the patience in extended barrel age to let the structure and fruit profiles converge into an integrated wine.

While Stolpman continues to focus on Rhone Varietals, Sangiovese has become a cult favorite for our loyal customers. As the new high density plantings reach maturity, look out for a "Riserva" line of Sangiovese coming from Stolpman Vineyards that will again re-calibrate the standard for the grape in California.