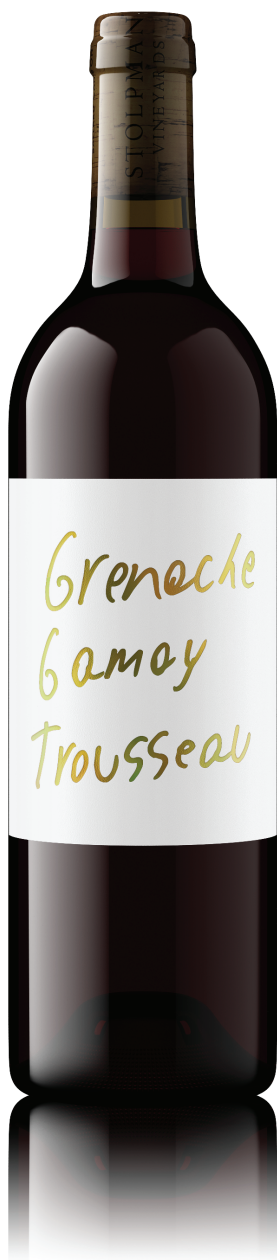


SO FRESH

GGT

**86% Grenache, 7% Gamay Noir &
7% Trousseau**

290 cases produced



Grenache. Gamay. Trousseau.

We aim to combine the straight forward red berry juice of carbonic Grenache, with the crunchiness of Gamay, and just a touch of fleshy Trousseau. The combination should equate to pure deliciousness!

All So Fresh wines come adorned with labels written by Vineyard Manager Ruben Solorzano and if we saw this varietal combination on a label, we would have to buy it!

Healthy winter rain, almost mirroring 2023 precipitation pattern, set us off on a relatively late bud break. The vines naturally set a lighter crop than 2023, and minimal cluster thinning was needed as the vines had already balanced themselves. Summer proved beautifully moderate and weather didn't warm up until the second week of September.

Precise, pure fresh fruit over dried herb. Piercing cranberry backed by assertively firm tropical fruit all on the nose. In the mouth, bright fresh berries, rhubarb, and sour candy play together, coddled by a fluffy, super yummy moist croissant flesh texture.

Already open and approachable, tannin and graphite don't arrive until late on the finish.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components 100% Estate
Grown: Block 3 Grenache with
Block 6 Gamay and Trousseau

Farming CCOF Organic
Certified & Demeter Biodynam-
ic Certified

Harvest Date Grenache on
September 30, Gamay on
September 13, Trousseau on
September 19

Vinification Grenache and
Gamay: 9 day carbonic
fermentation whole cluster and
whole grape. Trousseau: 70%
whole cluster, lightly foot trod

Vatting/Fermentation
Grenache and Gamay: Sealed
Stainless Steel. Trousseau:
Open top concrete

Cooperage & Elevage Neutral
265L French Oak Ermitage Mt.
La Vache Cigars for 4 months

12.5% Alc by Vol

Serve chilled

Stolpman Vineyards

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