

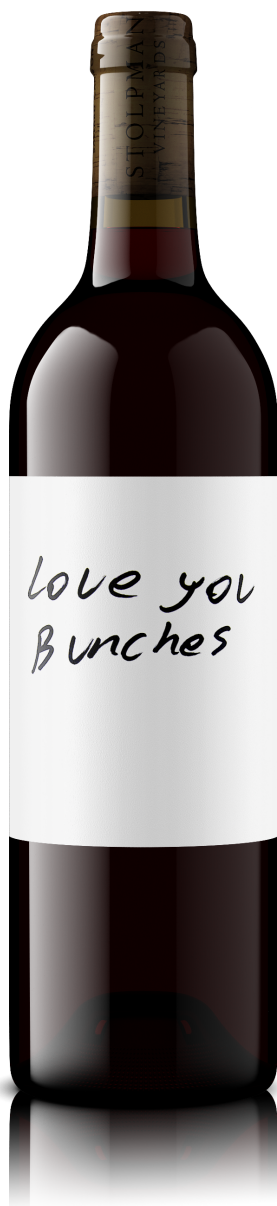
SO FRESH

LOVE YOU BUNCHES

CARBONICALLY FERMENTED

100% Sangiovese

6600 cases produced



Carbonically Fermented Sangiovese

Love You Bunches Sangiovese represents a decades long evolution in our winemaking as we grew more confident in the raw concentration of our arid limestone terroir. Through experimentation, we learned that our red wines remained dark, coating, and rich even with the gentlest skin extraction. The wines had more delicate aromas, purity, and the tannin was finer and more integrated. This led us to ponder, "what if we didn't crush our red grapes at all?"

We first produced a Carbonic Sangiovese in 2013, and those that tried it fell in love with the delightful, light bodied, chillable profile. After a friend's wedding in 2016, the name "Love You Bunches" was born, a pun about the delicate hand-harvesting required to keep every grape whole for fermentation. All "So Fresh" carbonic wine labels are written by our beloved vineyard manager, Ruben Solorzano.

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. We harvested Sangiovese for 2024 Love You Bunches throughout the steady warm spell.

Nailing a high wire of open, lovely, inviting ripeness backed by a taut tangy crunch. 2024 is one of the denser vintages of Love You Bunches Sangiovese, harkening back to the origin vintages of the teens. Tasting the wine upon release, I'm brought right back to tasting whole grapes as we dug out the carbonic tanks. A whimsical cherry cola note gives the wine broad appeal over a more serious "sangre" carnal note.

From the aromatic, juicy nose and front palate, the wine levitates into a lighter form through the mid palate. In the purity of its youth, an adult tannin structure punctuates the finish and that dryness will integrate beautifully through the summer of 2025; perfect timing for these happy bottles of love to be consumed with sunshine and grilled meats.

Vintage 2024

Region Santa Barbara County

Components A blend of Stolpman's Estate Sangiovese with Ruben Solorzano

Harvest Date Mid-September to Mid-October 2024

Vinification 9 days un-crushed, whole grape and whole cluster

Vatting/Fermentation Sealed stainless steel tanks

Cooperage & Elevage Neutral 500L French Oak Ermitage Mt. La Vache Puncheon for 5 months

12.5% Alc by Vol

Serve chilled

Stolpman Vineyards

2434 ALAMO PINTADO AVE, LOS OLIVOS CA 93441
TEL. 1 805 688 0400