

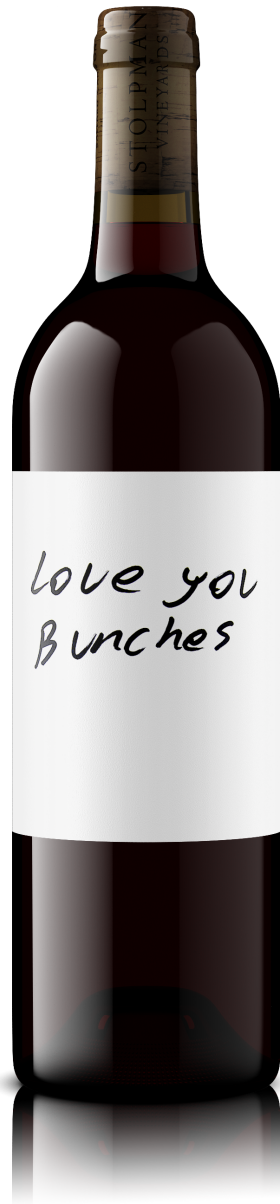
SO FRESH

LOVE YOU BUNCHES

CARBONICALLY FERMENTED

100% Sangiovese

2050 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, we began treating our fermentations more gently, with less forceful skin extraction. Through this experimentation, we learned that our red wines remained dark, coating, and rich even with minimal maceration. The wines became more delicate aromatically, the palates more pure, 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 (uncrushed, whole grape fermentation) 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 each grape bunch, and every grape whole and intact for fermentation. All "So Fresh" carbonic wine labels are written by our beloved vineyard manager, Ruben Solorzano.

Following a dry winter with Spring precipitation trickling into April, vines awoke out of dormancy late. Summer remained cool, further delaying the growing season. Because of 2025's late ripening, lower vine yield became even more critical in 2025. Vines with less grapes to ripen were able to do so by mid-September into October, after an unusually long hang-time on the vine.

If the Pink Pony Club had a House Red, this would be it. First sensation wallops with a fresh stick of watermelon chewing gum. Star jasmine petals laying delicately over building wave of dense, brambly red fruit, kissed with blueberry. From the fantastical nose, the palate eases into serious adulthood with piercing red fruit and on the distant finish, a dusting of fine, chalky tannin. Pomegranate crunch, cherry sour candy, and taut strawberry skin all burst in the mouth. A novel kick of tartness elevates the midpalate to an ultra-high-toned, airy light body.

Vintage 2025

Region Santa Barbara County

Components 50% Estate Sangiovese and 50% long-term contracted vineyards under Ruben Solorzano's supervision

Harvest Date Last week of September through the first week of October

Vinification 100% whole cluster

Vatting/Fermentation Pumped over 3 times over 4 days to start fermentation then the stainless steel tanks are sealed for carbonic fermentation (6 days). Gently pressed to finish fermentation

Cooperage & Elevage 5 months in Neutral 500L Ermitage Mt. La Vache Puncheons

12.5% Alc by Vol

Serve chilled

Stolpman Vineyards

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