

SO FRESH

LOVE YOU BUNCHES

ROSÉ WINE

100% Grenache

13,200 cases produced



Carbonically Fermented Rosé of Grenache

While the main Love You Bunches wine continues to be a 100% carbonic fermentation of Sangiovese, in 2019 we began making Love You Bunches Rosé. For the rosé version of Love You Bunches, the fruit is pressed much more quickly for a beautiful pink-hued rosé. Grapes rest whole for 12 hours as carbonic fermentation begins, absorbing just a touch of pigment and texture.

The pun “Love You Bunches” refers to our extra “loving” treatment of grape bunches during harvest when the clusters are destined for carbonic fermentation. Clusters must be kept intact, un-crushed, for fermentation to begin within each grape. Of course, the simple, whimsical label is the perfect fit for these fun, happy wines. The lettering shows off the singularly unique penmanship of vineyard manager and El Padrino, The Grape Whisperer, and our favorite human on earth, Ruben Solorzano.

Following a dry winter with a Spring precipitation trickling into April, vines awoke out of dormancy late. Summer conditions remained cool, further delaying the growing season. What would normally be an early pick in September or even late August, Grenache for Love You Bunches Rosé didn't ripen until early October. Timing worked out beautifully as the grapes hit optimal ripeness during the extreme Hunter Harvest Full moon, when strong Lunar Gravity pulls energy from the roots of the vines up into the grapes, providing the most vibrant taste profile possible.

Fuzzy strawberry over fluffy, creamy cheesecake. Silky sunbeams of energy beam through the palate, subtle and warm, as if filtered through stain glass. Airy melon pulp smoothly flows into a more lasting woody coat on the finish. The soft easy fun that we all love about Love You Bunches Rosé, but with a succinct definition and sophistication.

Vintage 2025

Region 2 of Ruben Solorzano's vineyards in the Los Olivos District and Happy Canyon AVA

Components 100% Grenache

Harvest Date Night harvests during Hunter Harvest Full Moon, October 5-7

Vinification Kicks off first day whole-grape carbonic for texture and color prior to press

Vatting/Fermentation 100% stainless steel for 2.5 months

Cooperage & Elevage 100% Stainless steel

12% Alc by Vol

Serve chilled

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