

PRODUCED & BOTTLED BY
STOLPMAN VINEYARDS
LOMPOC CALIFORNIA

SO FRESH

RED WINE
BALLARD CANYON
'OWN ROOTED FIELD BLEND'
2019

TECHNICAL

VINEYARD COMPONENTS

High Density 6,000 vine/acre own rooted "Great Places" blocks

VARIETAL BLEND

40% Mourvedre (Enz Clone), 30% Syrah (Clone 174) & 30% Grenache (Alban Clone)

VINIFICATION

No Sulfur added, ever – Syrah & Mourvedre whole-cluster carbonic fermentation

FINAL ANALYSIS

alcohol: 14.1%

VATTING/FERMENTATION

Stainless Steel, Sealed Carbonic Tanks 9-12 days

COOPERAGES & ELEVAGE

100% Neutral French Ermitage 500L Puncheons, 5 months

RELEASE DATE

April 2020

HARVEST DATE

Oct 15 Mourvedre – Oct 26 Syrah - Oct 10 Grenache

TOTAL PRODUCTION

530 cases

VINTAGE

2019 marked the second vintage in a row without harvest-time heat spikes. Facial expressions around the team conveyed our shared thoughts and feelings without saying a word – a certain giddiness that we had a shot at replaying 2018 armed with that year of heat-free experience. And, the acids were hanging even higher and fresher than 2018.

SENSORY

The most Serious of the So Fresh family. Wild red berry riding over a burly structure even on the nose. This is a natural wine to be collected and aged, not just for the kids. Even without extractive winemaking, the intensity of the juice from such low-yielding high-density vines grants a sense of energy – the wine has evolved every time I've tasted it and upon release April 1, 2020 – I'm looking forward to even more fruit depth.

BACKGROUND

Today, we stand proud with 13 acres of tightly spaced, head-pruned, revolutionary vineyard blocks.

These blocks, entirely farmed by hand, represent Stolpman's fanatical pursuit of unprecedented quality. The 2018 Own-Rooted Field-Blend is the first taste of the revolution:

Perhaps the purist reflection of the vineyard: completely hands off, uncrushed grapes fermented whole, without any additives or sulfur. The goal here is to make a wine that reflects only our terroir and the mix of grapes we have planted here. Un-grafted Vinifera balance themselves, and we try to capture their most delicate nuance by avoiding extraction or other winemaking influences.