STOLPMAN

« Estate, So Fresh, Combe «

SANGIOVESE 2019

TECH

VINEYARD COMPONENTS

The original 1994 planting of Sangiovese (Rodino Clone) on the slopes and broad hilltop of block 3, backed up with some Clone 6 and 23 from the high density La Croce plateau

VARIETAL BLEND 100% Sangiovese

VINIFICATION 100% De-Stemmed

FINAL ANALYSIS alcohol: 14.5%

VATTING/FERMENTATION

Native Fermentation in open top Concrete tanks for 21 days

COOPERAGES & ELEVAGE

Neutral 500L French Ermitage Puncheons from the Vache Forest plus one 4,000 liter neutral French Foudre

> RELEASE DATE March 2022

HARVEST DATE October 7-22, 2019

TOTAL PRODUCTION
1900 cases

BACKGROUND

Estate Sangiovese comes predominantly from the original 10 acres of Sangiovese Tom Stolpman planted in 1994. The Santa Barbara sunshine and long growing season create a richer, denser version of Sangiovese compared to what is found in the grape's Tuscan homeland. Stolpman's cold nights and Limestone soils retain the acidity that brings our New World version back to balance but without an Old World rustic character.

Aged 22 months in neutral large Ermitage 500L french oak puncheons, Sangiovese's tell-tale acidity and tannin have the time to integrate and slip into the rich, ripe mid-palate mouthfeel.

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 seamless, uber-aromatic 2019 sings a beautifully lifted "spirit note". Misty wild red fruit streaks over woody forest and then washes over malt and fine chalky tannins. The wine is a journey, from the high-tone red fruit, to the forest depth, integrated tannin, and then yet another layer of deeper, riper red fruit. The most refined and compelling Sangiovese we've turned out over the past 20 years.