

STOLPMAN VINEYARDS

13 ROSE

BALLARD CANYON

TECHNICAL & TASTING NOTES:

VINEYARD COMPONENTS:
assorted

VARIETAL BLEND:
60% Sangiovese, 40% Grenache

VINIFICATION:
Partial carbonic fermentation;
no added SO₂ at crush; partial
ML fermentation

FINAL ANALYSIS:
Alcohol: 13%, TA: 6.6g/L
pH: 3.32

VATTING/FERMENTATION:
6 days on skins, 18-21 days
fermenting

COOPERAGES & ELEVAGE:
Kept fresh in tank (no barrel-
ling); bottled soon after vintage

RELEASE DATE:
April 1st 2014



The 2013 cépage of 60% Sangiovese and 40% Grenache reverses from the Grenache dominated 2012 blend. A deeper red hue results and the wine bursts with fresh tart pomegranate and rhubarb flavors. Along with a richer color, the wine seems to possess more depth in general, and despite having racy acidity and minerality, the wine's body floats across the palate. From the color to the flavor profile, through the mouth-feel, everything about this wine cries out to be drunk. It will disappear quickly; both from your spring and summer-time parties, and from our inventory. Production is down almost half from 2012. We will run out long before Labor Day, so make sure to stock up early.

Why the switch to a Sangiovese dominated blend? In short, Sashi Moorman has fallen in love with whole-berry fermenting early-picked Sangiovese. The method of allowing fermentation to begin within the grape, also known as carbonic fermentation, results in high-toned fresh fruit and complex secondary flavors. After about 6 days, the juice, now pink from absorption of the skin's pigment, is pressed off the skins. Sashi explains that most Italian red wines used to be made this way as the light wines could accompany food immediately. Tuscan villagers didn't want to wait around for years, hoping for harsh skin tannins to integrate. Likewise, the 2013 Rose is already delicious! - *Peter Stolpman*

BACKGROUND:

We firmly believe that Rosé should only be made "presse". That is, Rose should be made from grapes wholly designated for pink wine, rather than created as a by-product of bleeding off pink juice (Saignée) to make red wine darker and more powerful. The presse method allows us to pick early at high acids and low sugars to deliver bright and refreshing wine.