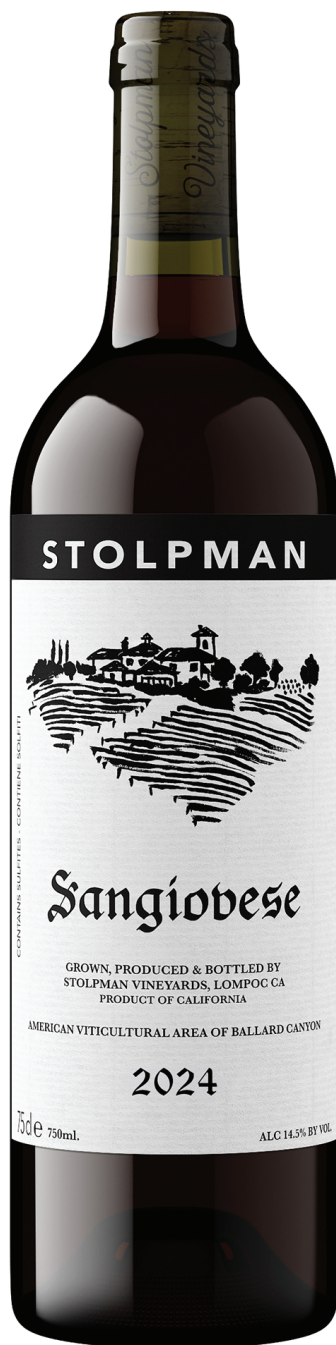


Stolpman

SANGIOVESE

100% Sangiovese

1750 cases produced



Stolpman's Cal-Ital Local's Favorite

Our long-time "locals' favorite". The vast majority of Estate Sangiovese production is hoarded by our membership and tasting room guests. The mature Sangiovese vines grown in Ballard Canyon's sunny, arid, and wind-swept conditions provide a concentrated, ripe crop of tiny Sangiovese grapes. In turn, the winemaking team's evolution in gentle extraction plays a deft hand in coaxing the grapes' raw, undiluted power into a singularly luxurious Sangiovese. Each vintage, we adapt the duration of oak aging in order to optimize the balance between integration of the variety's robust character and retaining freshness.

Healthy winter rain, almost mirroring 2023 precipitation pattern, set us off on a relatively late bud break. The vines naturally set a lighter crop than 2023, and minimal cluster thinning was needed as the vines had already balanced themselves. Summer proved beautifully moderate, and weather didn't warm up until the second week of September. The concentrated 2024 vintage, already the most heralded in Stolpman's 30-year history, is the perfect match for the rich, ripe Estate Sangiovese.

Nose saturated by deep, ripe cherry pie. A continuum from fresh berry to red candy. An undercurrent of sage brush and garigue keeps the yummy red fruit lifted above. In the mouth, the reds gain girth and density yet continue to softly glide on the palate all the way through the backbone of spices on the finish. Salinity and pepper play the primary role in balancing the finish, rather than the more typical dry Sangiovese tannin. The subtle, silty tannins that are perceptible play the role of a thin pie crust, enveloped by the thick, dripping cherry stuffing. Despite the ripe density of 2024, the Sangiovese remains lifted and airy, calling to mind mocha dusted strawberries and rose petals.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon
AVA

Components Block 3 1994
planting and La Croce
Sangiovese

Farming CCOF Organic
Certified & Demeter Biody-
namic Certified

Harvest Date October 1-23

Vinification 100%
De-stemmed

Vatting/Fermentation Open
Top Concrete Tanks

Cooperage & Elevage
Neutral Ermitage Vache
Forest Puncheons for 20
months

14% Alc by Vol

Stolpman Vineyards

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