



2018 STOLPMAN VINEYARD GRENACHE

VINEYARD: Stolpman

APPELLATION: Ballard Canyon

REGION: Santa Barbara County

COMPOSITION: 100% Grenache

CLONE: Alban selection

SOIL: Sand and clay over limestone

FARMING: Sustainable

HARVEST DATE: October 13, 2018

BRIX: 24.3°

pH: 3.39

ABV: 13.9%

ÉLEVAGE: 10 months in neutral French oak barrels

BOTTLED ON: August 22, 2019

PRODUCTION: 50 Cases

VINEYARD

2018 marks our second vintage sourcing Grenache from Stolpman Vineyard. It was an unusually late harvest in Ballard Canyon with heat-spikes in early July. The vineyard is farmed with great care, and the vines thrive on the limestone bedrock covered with sand and clay.

WINEMAKING

At the winery, the fruit was hand-sorted and de-stemmed into a two-ton fermenter then cold-soaked for 4-days to enhance color and aromatic complexity. Daily punch-downs throughout a 14-day native yeast fermentation then pressed off and aged in neutral French oak barrels for 10 months. Bottled unfinned and unfiltered.

TASTING NOTES

Aromas of candied strawberry, hibiscus tea and pink peppercorn on the nose. The palate is met with juicy acidity and finished with a silky thread of tannin.