

SO FRESH

LOVE YOU BUNCHES

ROSÉ WINE

100% Grenache

13,200 cases produced



Carbonically Fermented Rosé of Grenache

While the main Love You Bunches wine continues to be a 100% carbonic fermentation of Sangiovese, in 2019 we began making Love You Bunches Rosé. For the rosé version of Love You Bunches, the fruit is pressed much more quickly for a beautiful pink-hued rosé. Grapes rest whole for 12 hours as carbonic fermentation begins, absorbing just a touch of pigment and texture.

The pun “Love You Bunches” refers to our extra “loving” treatment of grape bunches during harvest when the clusters are destined for carbonic fermentation. Clusters must be kept intact, un-crushed, for fermentation to begin within each grape. Of course, the simple, whimsical label is the perfect fit for these fun, happy wines. The lettering shows off the singularly unique penmanship of vineyard manager and El Padrino, The Grape Whisperer, and our favorite human on earth, Ruben Solorzano.

Following a dry winter with a Spring precipitation trickling into April, vines awoke out of dormancy late. Summer conditions remained cool, further delaying the growing season. What would normally be an early pick in September or even late August, Grenache for Love You Bunches Rosé didn't ripen until early October. Timing worked out beautifully as the grapes hit optimal ripeness during the extreme Hunter Harvest Full moon, when strong Lunar Gravity pulls energy from the roots of the vines up into the grapes, providing the most vibrant taste profile possible.

Fuzzy strawberry over fluffy, creamy cheesecake. Silky sunbeams of energy beam through the palate, subtle and warm, as if filtered through stain glass. Airy melon pulp smoothly flows into a more lasting woody coat on the finish. The soft easy fun that we all love about Love You Bunches Rosé, but with a succinct definition and sophistication.

Vintage 2025

Region 2 of Ruben Solorzano's vineyards in the Los Olivos District and Happy Canyon AVA

Components 100% Grenache

Harvest Date Night harvests during Hunter Harvest Full Moon, October 5-7

Vinification Kicks off first day whole-grape carbonic for texture and color prior to press

Vatting/Fermentation 100% stainless steel for 2.5 months

Cooperage & Elevage 100% Stainless steel

12% Alc by Vol

Serve chilled

Stolpman Vineyards

2434 ALAMO PINTADO AVE, LOS OLIVOS CA 93441
TEL. 1 805 688 0400

Stolpman

CHENIN BLANC

100% Chenin Blanc
425 cases produced



Stolpman's Chenin Blanc

In 2016, we sought out a rare strain of "yellow" Chenin Blanc that turns color before it reaches peak ripeness. Once yellow, the resulting wine becomes substantial and mouth-filling rather than creating a leaner, crisper style. We spent six vintages refining our winemaking approach to Chenin Blanc under our experimental "Combe" label. We then launched the 2023 Stolpman Vineyards Estate Chenin Blanc and anyone who tasted the massively rich, decadent white wine fell in love. With our 2024 follow up effort, the wine is fancier and more delicate, another rockstar in the ever so compelling quiver of Stolpman white wines!

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. We took two harvest passes through the Chenin rows, an early pass, cherry-picking yellow fruit before the grapes lost acidity, and then we gave remaining clusters another 3 days to tan.

High-toned apple and lemon-lime with taut melon flesh streaking through the palate. The firmness softened with fizzy, titillating citrus. Kissed with a richer Armagnac and crem flair, always a "tell" of a fine Chenin. Deceptively rich and mouth-filling as the wine floats through the palate so easily. An effortless, graceful swoosh through the mouth, the 2024 Chenin beautifully fits the bill for a smooth, medium-bodied white wine.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 4 Chenin
Blanc

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date October 5 & 9

Vinification Directly pressed,
separating free run and then
press cuts

Vatting/Fermentation Settled
in tank prior to fermentation in
neutral 500L Ermitage Mt Le
Vache Puncheons

Cooperage & Elevage Aged 17
months in neutral 500L
Ermitage Mt Le Vache
Puncheons

12% Alc by Vol

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Stolpman

UNI

60% Chardonnay, 40% Roussanne
2260 cases produced



Stolpman's Hedonistic 'Wow' Factor White Roussanne might be the richest, most decadent white grape in the world of wine. Ripe fruit intensity, and a coating, thick mid-palate delivers a hedonistic "wow" factor not often found in white wines.

Because Roussanne spends months ripening on the vine, slowly developing its signature flavor concentration, the tart acidity of the grape often dwindles by harvest time. At Stolpman, we decided zesty Chardonnay would be the perfect blending compliment. The Chardonnay lends a structured back-bone that refreshes the palate once the Roussanne's up-front wave of flavor ebbs.

Like Santa Barbara's most famous delicacy, urchin harvested off our Channel Islands, the Uni white wine combines decadent richness with delicate precision. We originally created Uni in 2016 as an exclusive for the Uchi Sushi Group out of Austin, Texas. Word quickly got out about the wine, with the help of SommTV's promotion of Uni alongside the release of the Delicacy film. Today, Uni can be enjoyed throughout the US, Japan, and Europe. Healthy late winter and early spring rains pushed back bud break by a few weeks. Then, the growing season remained moderate without any vintage-defining heatwaves. We harvested Chardonnay in early September for high-acid brightness. Then we waited until the very end of October to pick the last grapes of the harvest, the tiny rust-colored Roussanne clusters. The Roussanne could have hung another day, but we wanted La Cuadrilla to be able to trick or treat with their families!

The color of summertime California hills of golden brush. Straw and honeysuckle ride over a pineapple core. A taut focus drives through the center of the mouth while concentrated fruit richness spreads out and surrounds. With only a few swirls a rich, dense world of fruit arrives with green apple and stone fruit joining the waft of pineapple. A voluptuous wine with mouth filling texture but with a classic, firmly built structure to carry it.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Chardonnay
Block 5 & 10 / Roussanne
Blocks 3, 4 & 7

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date Chardonnay on
September 12 and 19.
Roussanne on October 30, 2024

Vinification Immediately
pressed

Vatting/Fermentation
Fermented in neutral 500L
French Vache Forest Ermitage
Puncheon

Cooperage & Elevage Aged 10
months in neutral 500L French
Vache Forest Ermitage
Puncheon

13% Alc by Vol

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Stolpman

L'AVION

93% Roussanne, 7% Chardonnay
530 cases produced



Stolpman's Old Vine Roussanne

We have a singular opportunity to make opulent, intriguing Roussanne. Our southern location near 34 degrees latitude gives the Roussanne grapes intense sunshine to tan the grapes their namesake "Rousse" or Rust color. Limestone soils and pacific-influenced cold nights combine to maintain acidity late in the year. Low humidity and high winds keep the grapes clear of mold and for better or worse, we never get significant rainfall through harvest. We can "wait out" the late-ripening grape until it is perfectly golden and concentrated.

La Cuadrilla takes every possible effort in the vineyard to optimize the potential of our Roussanne fruit. In the late summer we pull every leaf away from the fruit to allow for full sun penetration. Then, about a month prior to harvest, when the sun-exposed side of each cluster tans, but the inside of the cluster remains green, every grape cluster is gently hand-rotated 180 degrees to facilitate an even suntan.

Wine destined for L'Avion must go through three cuts. First, only the two older blocks of Roussanne are eligible for L'Avion. Then, only the prettiest, evenly "Rousse" - or sun-tanned clusters are selected by La Cuadrilla. And last, we select only our favorite barrels for L'Avion.

In the late 1930s, teenage cattle rancher Anchor Johnson and his buddies landed their rickety plane down the straight chute where Roussanne is now planted. The young men parked the plane under the oak tree at the end of the dirt strip. Roussanne rows now run lengthwise along the old runway, creating the inspiration for the lanes on the L'Avion label.

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. This moderate weather led to even, slow sugar accumulation. October weather warmed up and pushed the vines through the finish line for a smooth, seamless, and plush vintage that still carries plenty of bright energy. Not uncharacteristically, we finished harvesting Roussanne in mid-November, the very last varietal to be picked.

Bombshell of honey and toast sing through the nose down to the chest, straight to the heart. So grandiose yet delicately nuanced - a soft creaminess rides atop the sensory flood. Caramel drizzled pear peaks out over the honeysuckle. In the mouth, the wine coats but remains high toned with freshness. Long after the finish, more and more buttery coats reappear.

Vintage 2023

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Cherry picked
Block 4 Roussanne (1999
planting) and Block 7 (2000
planting)

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date October 25 -
November 11, 2023

Vinification Immediately
pressed

Vatting/Fermentation Native
fermentation in 100% New 500L
French Vache Forest Ermitage
Puncheon

Cooperage & Elevage Aged 22
months in 100% New 500L
French Vache Forest Ermitage
Puncheon

13.5% Alc by Vol

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Stolpman

TROUSSEAU

100% Trousseau
580 cases produced



Stolpman's Jura Inspired Trousseau

Trousseau's typical large, thin-skinned grapes deliver one of the lightest, most delicate red wines from the entire Estate. First produced in 2014 under our experimental "Combe" brand, a partnership with Rajat Par, the Trousseau vines have slowly adapted to life in our arid limestone. After 10 years of Research and Development under the Combe label, we bottled the first Estate Trousseau in the 2024 vintage. The follow up effort delivers similar lifted, floating light-bodied textures without any trace of tannin. Pure deliciousness!

Following a dry winter with Spring precipitation trickling into April, vines awoke out of dormancy late. Summer remained cool, further delaying the growing season. Because of 2025's late ripening, lower vine yield became even more critical in 2025. Vines with less grapes to ripen were able to do so by mid-September into October, after an unusually long hang-time on the vine.

Bright cherry and berry purity foretells coating, yummy textures on the nose. Lush river stones and enveloping lavender aromatic swooshes. Upon popping the cork, a cracking lively streak upfront drives through the palate and keeps the mouthfeel levitating. The fun, fresh red fruit sits atop an herbaceous sage backbone. With air, red fruit ripeness takes charge and extends an opulence through the finish with just a touch of red candy lingering.

Vintage 2025

Vinification 40% whole cluster

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Vatting/Fermentation Open
top concrete tanks

Components Block 5 & 6

Cooperage & Elevage 60%
stainless steel, 40% Concrete,
gentle circulations with 3
pump-overs throughout native
fermentation

Farming CCOF Organic
Certified & Demeter Biodynam-
ic Certified

Harvest Date September 18

12.5% Alc by Vol

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Stolpman

LA CUADRILLA

60% Syrah, 25% Grenache & 15% Sangiovese
7750 cases produced



Stolpman's Profit Sharing Project

When Tom Stolpman purchased the land that is now Stolpman Vineyards, he declared that if his dream of owning a vineyard was to come true, it would positively affect everyone involved. He asked vineyard manager, Ruben Solorzano to employ our vineyard workers year-round, so the team members could have a steady job, a career, and raise their families locally and with security.

Ruben Solorzano took Tom's idea a step further: he aimed to further engage our workers. He wanted our crew members to learn the lifecycle of the vine and become engaged and passionate about their work.

Ruben started a training program in which he gave one Cuadra - a small vineyard block - to his team, so they would take responsibility for their land. Each crew member became the farmer rather than just the worker. A few years later, once the crew had independently mastered vineyard management, Ruben revealed his grand experiment to Mr. Stolpman. Thrilled, Tom declared that the wine made from the crew's training Cuadra would be given back to the team members for their own consumption. Having the self-titled wine at the dinner table served as both a source of pride and a chance to appreciate fine wine, the fruits of the crew's labor!

Beginning with the 2009 vintage, we expanded the Cuadrilla program to blend in more wine from the vineyard, in addition to the training Cuadra's production. Today, 15-18% of our winery's production goes into the blend. The profits are returned to the crew members in the form of both a year-end bonus as well as a hourly bonus on each paycheck. The big year-end bonus allows the crew members a chance to add to their savings and overall cushion, while the weekly bonus aims to increase the quality of everyday life for La Cuadrilla and their families.

Inspired by our perpetual evolution and innovation, creative director Kari Crist designs a new black and white image for each vintage's release. The photos always relate to the Cuadrilla members.

The 2024 label "Coming Down the Mountain" depicts a Mariachi Band descending the San Rafael mountains that run Northwest, behind Santa Barbara wine country. The label is aspirational as we hope that by the time this wine is enjoyed 2026-2028, we will feel the downhill momentum earned by our dedication to crafting uniquely compelling wines that not only overdeliver for the money, but sustain 37 hard working families!

Oozingly attractive, lush and smooth. The calling card for the dark, rich, hedonistic 2024 vintage. Violet petals layered over river stones. Broad, thicker strokes of luscious red fruit come on strong, yet delicately yield to the still pervasive rose petal bouquet.

Dark-hued plum and black olive. Deep and coating in the mouth with energy and savoriness just peaking over the mid-palate with touches of freshly plucked herbs. Luxurious to the Max!

Vintage 2024

Vinification 33% whole-cluster

Region Santa Barbara County

Vatting/Fermentation

Open-top concrete fermenting tanks

Components Vineyard-wide red blend with a small addition of Ballard Canyon Syrah and Highlands Grenache

Cooperage & Elevage Neutral 500L French Oak Ermitage Mt. La Vache Puncheon

Harvest Date throughout October 2024

14% Alc by Vol

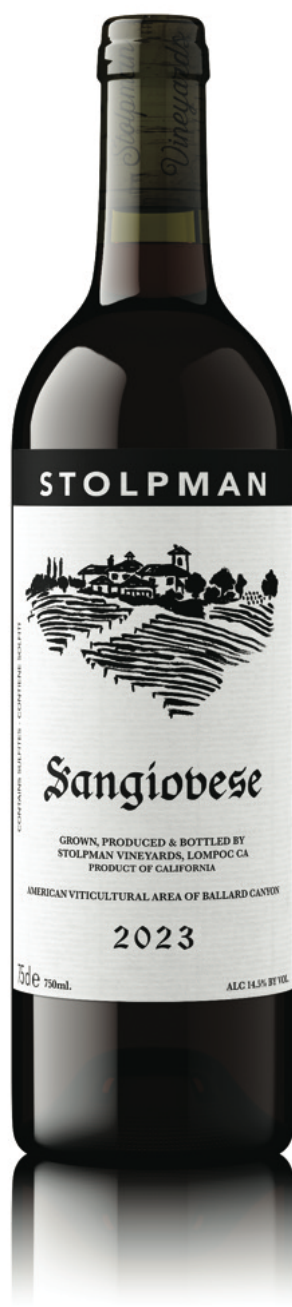
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Stolpman

ESTATE SANGIOVESE

100% Sangiovese
1850 cases produced



*We will be tasting the 2024 vintage which has not been released yet.
This is the tech note from the most recently released vintage.*

Stolpman's Cal-Ital Local's Favorite

Our long-time "locals' favorite". The vast majority of Estate Sangiovese production is hoarded by our club members 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 varietal's robust character and retaining freshness.

Healthy late season rains pushed back bud-break and the growing season by 3-4 weeks. We escaped the summer without any extreme heat events that would have accelerated ripening. This moderate weather led to even, slow sugar accumulation. October weather warmed up and pushed the vines through the finish line for a smooth, seamless, and plush vintage that still carries plenty of bright energy. With one of the longest hang-times in our 30 years of growing Sangiovese, we picked for the Estate cuvee in early November. The result is an amazingly deep, aromatic bottling.

An airy, room filling perfume of high-toned red candy with a flare of peppermint and cinnamon stick. Juice bursting out of taut cherry skins splash over a toasted oak framework. Eventually the surging, red-fruited river calms and widens, meandering through the candy-cane forest into woody, dry fine tannin. The finish leaves a joyful tap-dancing, light-footed prettiness while still retaining the thick, chewy trademark Sangiovese texture.

Vintage 2023

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block 3, 1994
planting of Sangiovese

Farming CCOF Organic
Certified & Demeter Biodynam-
ic Certified

Harvest Date November 4-7

Vinification 100%
De-Stemmed

Vatting/Fermentation Open
Top Concrete tanks

Cooperage & Elevage Neutral
500L French Oak Ermitage Mt.
La Vache Puncheon for 19
months

14% Alc by Vol

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Stolpman

ESTATE GROWN SYRAH

100% Syrah

4100 cases produced



Stolpman's Flagship Estate Grown Syrah

Over the past 25 years, Stolpman has pushed the Syrah envelope, own-rooting vines directly into its Limestone soils at high-density. Un-grafted, the vines behave maturely within 3-4 years and do not require irrigation. These own-rooted vines ripen small, concentrated clusters harvested for both ripeness and liveliness, and they deliver a singular expression of Ballard Canyon Syrah. In pursuit of seamless purity, the winemaking team takes an extremely gentle touch as no force is needed to extract color and richness.

Healthy late winter and early spring rain pushed back bud-break by a few weeks and enabled all mature own rooted blocks to be dry-farmed for a second year in a row. Summer weather remained moderate until September, when afternoons warmed up to allow a slight increase in the pace of ripening. Harvest for the flagship Estate Syrah occurred over 20 days in October.

Opaque in color and on the nose. A black curtain with rays of bright berry shining through. A dense fog of violet perfume excites the senses for the show to come. In the mouth, the violet continues to strobe and energy surges through, lifting the curtain with bursting blackberry. Savoriness hits the finish with firm graphite tannin. With a few minutes in the glass and time to reflect, savory notes of black olive and Mediterranean spice begin to tingle. Energetic red fruits, fresh cherry through to compote, begin to shine.

Vintage 2024

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components A blend of all
own-rooted Syrah blocks on
the vineyard

Farming CCOF Organic
Certified & Demeter Biodynam-
ic Certified

Harvest Date October 5-25,
2024

Vinification 50% whole-cluster
3 punch downs total, daily
circulations

Vatting/Fermentation Open
top concrete tanks

Cooperage & Elevage 500L
French Vache Forest Ermitage
Puncheon for 10 months

14% Alc by Vol

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Stolpman

LA CROCE

50% Syrah & 50% Sangiovese

440 cases produced



Stolpman's Super Tuscan Co-Ferment

When consultant Alberto Antonini first came to the vineyard in January of 2001, he was shocked to hear that we enjoy the coincidence of Syrah and Sangiovese ripening together. Alberto had dreamt of such a parallel his entire career in Italy. More specifically, he thought co-fermenting red-hued, high-strung Sangiovese with dark, savory Syrah would create the benchmark for all Super Tuscan blends to follow. But in Italy, Alberto found that Syrah ripened a month ahead of Sangiovese, rendering his dream impossible.

We prefer to co-ferment grapes rather than blending finished wine because the elements of each varietal integrate together through the process of fermentation. Primary flavor traits develop during the first portion of fermentation, and if that development happens with varietals already combined, the wine will be markedly different than trying to blend separate lots later. Of course, the reason few modern winemakers employ co-fermentation is the inherent lack of control. La Croce is truly vineyard-crafted.

Alberto turned out to be right. After our first stab at co-fermenting Sangiovese and Syrah in 2001, we were hooked. In 2004 we planted three clones of high-density Sangiovese along a ridgeline surrounded on either side with Syrah. Sangiovese trails behind Syrah in ripening, so we give it all-day sunshine on the hilltop while each Syrah block only receives partial-day direct exposure on either hillside.

Healthy late winter and early spring rainfall delayed bud break by a few weeks. Summer weather remained moderate and luckily, we experienced a warmer than usual October that pushed the vines through the finish line of peak ripeness. La Croce's harvest on November 8th and 9th was one of the latest on record.

2023 La Croce exudes a bordelaise sense of class and polish on the nose. A tight rim of red fruit quickly dissolves into dark tarry aromas. With just a few swirls, red fruit begins to unfurl and billow out of the glass growing thicker and dominating the refined darker notes. In the mouth the wine delivers a chewy, full body flashing carnal and feral sparks, hinting at more excitement to come. Plenty of tannin keep the soiree in check and quietly sophisticated for now. By 2033, this wine will be an absolute banger.

Vintage 2023

Region Stolpman Estate
Vineyard, Ballard Canyon AVA

Components Block A, Hillside
Syrah and Block A, Hilltop
Sangiovese (Both High Density
blocks planted in 2004)

Farming CCOF Organic
Certified & Demeter Biodynamic
Certified

Harvest Date November 8 & 9,
2023

Vinification 3 punch downs
total, daily circulations, 100%
de-stemmed

Vatting/Fermentation Open
top concrete tanks

Cooperage & Elevage 500L
French Vache Forest Ermitage
Puncheon for 18 months

14% Alc by Vol

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STOLPMAN

HILLTOPS SYRAH

BALLARD CANYON
2020

100% Syrah
540 cases produced

VINEYARD

Components

Our favorite High-Density
ridgeline micro blocks (B4, B6 &
B7)

Harvest Date

September 17 & 21

WINERY

Vinification

100% de-stemmed

Vatting/Fermentation

Native fermentation in concrete
for 15-21 days

Cooperage & Elevage

Aged 19 months in 100%
Neutral French Ermitage Vache
Forest 500L Puncheon

14.1% Alc by Vol

BACKGROUND

We first vineyard designated this cuvee from the modern-day Hilltops block in 2008, only 4 years after replanting the Estate's center ridge to a variety of our favorite Syrah strains and clones. Since then, we have refined the Hilltops cuvee into a tight selection of our favorite micro-blocks within the greater hilltop.

Prior to 2008, the Hilltops wine came from a barrel selection of the most intense Syrah from all three ridges on the vineyard. With less clay topsoil and further exposed to the Ballard Canyon Pacific wind, the vines on the ridges yield lower for further concentration of flavor. Those grapes are now blended into the main Estate Grown Syrah cuvee.

VINTAGE

The 2020 vintage started with much needed late rain in March and April. The cold moisture pushed back bud break and set up an anticipated late harvest. Ripening then accelerated with record breaking heat recorded in early September. Reliant on a deep root network straight into chalky Limestone, the Hilltops Syrah vines weathered the heat and marched through to late September in ideal ripening conditions.

SENSORY

Deep, brooding, and tarry with touches of toast, anise, and fresh herbs. Layer on layer from delicate chalk to mouth-filling viscosity. Charred dark fruit saturated by a creamy richness – blue, purple, and black density (as opposed to many of our 2020 Syrah cuvees that maintained a decidedly red-fruited profile). A serious Syrah conjuring images of a large piece of meat rotating on a spit over open flame.

◊ Estate, So Fresh, Combe ◊

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