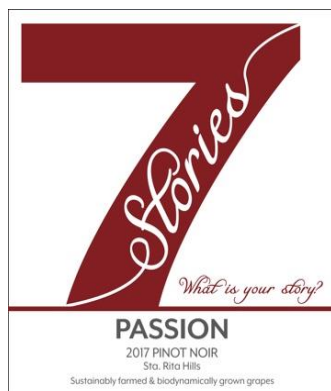


ampelos vineyards



2017 “7 stories”

sta. rita hills pinot noir

certified sustainability in practice, organic, and biodynamic



harvest

- early morning grape harvest started on September 12 with pinot noir clone 115 and wrapped up on October 2 with clone 777 – another long harvest spread and a relatively late one
- yields came in a moderate level with an average of 2.58 ton per acre
- the brix ranged between 23.4 and 25.8 with well balanced pH and acids
- the clonal composition is 459: 40%, 115: 30%, 2a: 15% and 777: 15%

wine making style

- after we harvested the fruit, it rested one day in our cold room to avoid using dry ice
- the fruit was then cold soaked for 3-5 days until the native yeast fermentation kicked in. during this time we pump-over the juice twice a day to enhance color and flavor
- we then hand punched each small fermenter twice a day to assist the extraction of colors, tannins and flavors
- after 9-12 days the native yeast had completed fermentation and we started tasting each lot frequently to determine optimized extended maceration – 7 to 31 days depending on the clone. when we decided the wine was ready it was gently drained out and we pressed the skins lightly before racking it to barrels
- we do not add any artificial color, tannin powder, fermentation aids or nutrients and we don't add acid to adjust the natural pH/acid balance of the juice or wine
- we let the native lactic bacteria do their job - we do not inoculate for malolactic fermentation
- the only thing we do to modify the flavors from mother nature is using french oak barrels
- the wine is unfiltered and unfiltered
- during their visit in November 2019 Andi Caruso, Jesi Gelber & Joel Almeida developed this custom blend of the four pinot noir clones

character

- fabulous deep dark garnet red
- filling noses and palates with bold notes of cherry cola, spice and smooth minerality
- the blend of four different clones is showcased with a smooth mellow finish of dark cherry and mediterranean spice
- brimming with aromas of raspberry, boysenberry and rich blueberry cola and demonstrates a truly elegant burgundian nose

appellation	sta. rita hills
composition	99% pinot noir, 1% pinot gris
vineyard source	exclusively ampelos vineyard – the first to be <i>certified</i> in sustainability in practice, organic and biodynamic
alcohol	14%
pH / acid	3.66 / 6.76g
barrel aging	26 months
oak profile	15% new french oak and 85% neutral oak

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