



ampelos cellars



2014 sta. rita hills “delta” grenache

1st in the US to be certified sustainable, organic & biodynamic

harvest

- grenache from the estate is always the last pick of the year. 2014 was the earliest we have harvested estate grenache and it came in while the pinot noir was still fermenting – something that made it a short and very labor intensive harvest. but the fruit was ready so we picked all of block 3 on oct 10th and block 5 on oct 13th.
- as the rest of our harvest 2014 was a year with high yields: 4.1 – 4.6 ton/acre
- brix at harvest was 24.28 – 26.3 with balanced acid and pH. we just love working with cool climate grenache!

wine making style

- the fruit spent the night in a cold room to drop the fruit temperature
- the grapes were de-stemmed into 1 ½ ton open top fermenters. we always chew on the stems as we destem and chew the stems to determine if we like the flavors – and this year we decided to add stems back into one of the three block 5 fermenters
- the fermenters cold soaked for 6-8 days until the native yeast fermentation started
- after 8-9 days, with 2 daily punch downs, we drained the free-run (~80%) and gave the remainder a gentle press. at this time the wine was still fermenting but to avoid too high tannin extraction we decided to get the wine off the skins
- the winewas racked into oak barrels where the native malolactic fermentation started
- no racking, fining or filtering

character

- starts with deep, ruby red hues
- the nose indicates candied cherries, floral notes, strawberry and a little cinnamon
- the palate delivers the strawberry and other red fruit components. silky texture with medium and soft tannins.
- a playful wine - “ages gracefully” has never described a wine better than our grenache!

appellation	sta. rita hills
composition	100% grenache – alban clone – 20% stem inclusion
vineyard source	exclusively ampelos vineyard block 3 (30%) and 5 (70%) – certified sustainability in practice, organic and biodynamic
alcohol	14.2%
pH	3.59
barrel aging	32 months
oak profile	20% new french oak barrels - the rest neutral oak barrels