



ampelos cellars



2014 sta. rita hills "rho" pinot noir (selected barrels)

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

harvest

- harvest began early this year with clone 667 (always first) on september 3rd and concluded on the 27th (clone 2A always last) – we like it when they are spread out like this. balanced temperatures are our friends
- 2014 was in general a high yielding year in SRH – good weather throughout the year gave us nice yields as we had expected – but we were surprised about the flavor concentration!
- as it is our style, the grapes were hand picked and hand sorted in the vineyard using our portable sorting table
- the sugar level at harvest ranged between 23.8 and 25.6, pH 3.51 - 3.72 and TA 6.1 – 7.4. great numbers!

wine making style

- after we harvested the fruit, it stayed 24 hours in our cold room to avoid the use of dry ice
- the fruit was gently destemmed and cold soaked for 3-5 days until the fermentation started. We always taste the stems as we run the clusters through the destemmer but for this vintage we didn't find that the stems were suited for inclusion in most cases
- we let the wild yeast do its job for primary fermentation – we have not added cultured yeast since 2010
- we hand punched each fermenter twice a day to enhance the extraction of colors, tannins and flavors
- after completed primary fermentation we let the fermenters continue with extended maceration up to one month, we then separated the free run and pressed the rest. the individual batches were barreled down after a day of settling
- after two years of barrel ageing we tasted through all 2014 barrels and selected our favorite 12 barrels – blind tasting!
- the barrels we selected ended up being just three of our 7 different clones: pommard, 667 and 828. and this year no stem inclusions were used for these selected barrels. so interesting how our pallets drives the ship in different directions each year!
- this wine is made entirely from free run wine to intensify the unique pinot noir flavors
- it was barrel aged for 33 months and only racked once to facilitate a final integration five months before bottling. it is unfinned and unfiltered – as all our red wines are

character

- deep, dark garnet red – sorry but you can't read the WSJ though this one...
- lots of dominating red fruit – raspberry, black cherry, sweet strawberry – spices from the 667 and 828 integrated with silk from pommard - balanced with soft skin and oak tannins
- long lingering smooth finish with the fruit supported by the characteristic sta. rita hills cherry cola

appellation	sta. rita hills
composition	estate pinot noir: 42% clone 667, 42% 828 and 16% pommard 4
vineyard source	ampelos vineyard – 1 st in US certified sustainable, organic and biodynamic
alcohol	14.2%
pH	3.70
barrel aging	33 months
oak profile	50% new french oak from our favorite producers - 50% neutral oak

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