



ampelos cellars

2016 sta. rita hills "lambda" pinot noir

certified sustainability in practice, organic, and biodynamic



harvest

- early morning grape harvest started on september 9 with clone 667 and wrapped up on september 19 with clone 828 – a relatively late beginning but the grapes came in fast
- as it is our style, the grapes were hand picked and hand sorted in the vineyard using our portable sorting table
- nature was generous and the yields were at a nice level – average a little over three ton per acre. But as the grapes arrived at the winery we noticed good colors, acids and flavor concentration
- the brix ranged between 23.1 and 25.8 with well balanced pH and acids

wine making style

- after we harvested the fruit, it rested one day in our cold room to avoid using dry ice
- for the first time we started experimenting with co-fermentation: let some of the clones ferment together to “emulate” the burgundy massal style. we used 459+667, 459+667+pom, 115+667, 115+pom as well as 828+2a – lots of exciting experiments with a great outcome
- the fruit was then cold soaked for 4-9 days until the native yeast fermentation kicked in
- we hand punched each small fermenter twice a day to assist the extraction of colors, tannins and flavors
- after 5-9 days the native yeast had completed fermentation and we started tasting each lot frequently to determine optimized extended maceration – 7 to 22 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 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 unfinned and unfiltered

character

- fabulous deep dark garnet red
- filling noses and palates with bold notes of cherry cola, spice and smooth minerality
- a blend of five different clones is show cased 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. clonal composition: 40% 115, 17% 667,

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	13% 777, 13% 828, 9% pommard, 4% 2a and 4% 459
alcohol	14.1%
pH / acid	3.84 / 6.1g
barrel aging	30 months
oak profile	39% new french oak and 61% neutral oak