



ampelos cellars

2015 sta. rita hills - pinot noir

harvest

- grapes were picked from the renowned john sebastiano vineyard which is right across the street from our vineyard in sta. rita hills – great stuff to work with! we also used about 40% estate fruit
- for each of the three blocks at jsv and our estate sections we have we kept checking the fruit to ensure the optimal harvest time
- grapes from jsv were picked between august 18 and 31 and from our estate vineyard between august 31 and september 4 – the earliest harvest we have had as a result of a warm and dry spring and summer
- rebecca and I carefully inspected the clusters during the picking to eliminate anything but the best fruit – early morning work starting at 2 am

winemaking style

- all steps in the wine making process were following natural and eco-friendly winemaking principles
- cooling the grapes: after picking the fruit stayed 24 hours in our cold room to avoid the use of dry ice
- cold soaked for 3-5 days after which the natural, wild fermentation kicked in. we did not use any man-made yeast – we prefer to let nature do her job. the flavors during fermentation were awesome!
- hand punched twice a day to facilitate optimal extraction of colors, tannins and flavors
- after primary fermentation was completed we kept the wine on the skins for further extraction of flavors, tannins and complexity for up to a month
- we drained the free run to tank and gently pressed the rest
- barreled down after a day of settling
- secondary fermentation (malo-lactic) finished natively – no bacteria or nutrients were added
- the wine is (off course) unfinned and unfiltered – as all our red wines are

character

- early observations show that this pinot has a wonderful youthfulness about it that develops into a voluptuous mouth feel with fine tannis
- offerings of dark cherry, rich cola and butterscotch with well-worn leather and spice
- a glimpse of earthy musk, forrest floor and more cherries cap off the nose – very “burgundian”
- the wine was aged in 59 gal french oak barrels with 16% new oak

appellation	sta. rita hills
composition	100% pinot noir: 29% jsv clone 115, 22% jsv clone 828, 9% jsv clone 459, 22% estate clone 115, 16% estate clone pommard4 and 2% estate clone 667
vineyard source	60% john sebastiano vineyard – 40% ampelos vineyard
alcohol	14.0%
oak profile	16% new french oak
pH / acid	3.76 / 6.0g
barrel aging	10 months