



ampelos cellars



2015 sta. rita hills "lambda" pinot noir

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

harvest

- early morning grape harvest started on August 21 (the day after Peters birthday!) with clone 115 and wrapped up on september 12 with clone 777 – another long harvest spread and the earliest we have ever picked pinot noir
- yields came in as the lowest ever with an average of 1.37 ton per acre – as low as 0.68 tpa for clone 459 (first time we picked it). But we immediately noticed a nice concentration!
- the brix ranged between 23.9 and 25.4 with well balanced pH and acids
- the clonal composition is 115: 24%, pommard: 19%, 828: 17%, 667: 12%, 2A: 10%, 777: 10% and 459: 8%

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 828+pom, as well as 667+pommard – exciting experiment with a great outcome
- the fruit was then cold soaked for 3-5 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 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 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

- dark chocolate covered raisinets and sticky cherry cola
- sweet thick- sliced French toast
- pepper rubbed slab bacon and freshly ground espresso beans

appellation	sta. rita hills
composition	99% pinot noir, 1% pinot gris
vineyard source	exclusively ampelos vineyard – the first to be certified in sustainability in practice, organic and biodynamic
alcohol	14.1%
pH / acid	3.77 / 6.21g
barrel aging	29 months
oak profile	22% new french oak and 78% neutral oak

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