



ampelos cellars

2017 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 39% 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 29 and september 10 and from our estate vineyard between september 12 and 16
- 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 (malolactic) finished natively – no bacteria or nutrients were added
- the wine is (off course) unfined 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 structured tannins
- offerings of bright cherry, classic cola, earthiness and herbs, all-spice with well-worn leather notes
- a glimpse of earthy forest floor and more cherries cap off the nose – very “bourgundian”
- the wine was aged in 59 gal French oak barrels with 11% new oak

appellation	sta. rita hills
composition	100% pinot noir: 38% jsv clone 828, 8% jsv 459, 5% jsv 115, 22% estate 115, 11% estate pommard4, 11% estate 667/777/828, 5% estate 459
vineyard source	51% john sebastiano vineyard – 49% ampelos vineyard
alcohol	14.1%
oak profile	11% new french oak
pH / acid	3.67 / 6.6g
barrel aging	10 months