



ampelos cellars

2016 sta rita hills "syrache" syrah/grenache

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



harvest

- syrache harvest began with our estate syrah on september 28 and ended with estate grenache on october 8.
- crop levels average and balanced and we enjoyed the flavor concentration and color intensity of the grapes. sugars were
- the benefit of this is that we noticed high color and flavor concentration and sugar levels between 23.5 and 25.0 brix. nice balanced fruit to work with!

wine making style

- the fruit spent 24 hours in a cold room to drop the fruit temperature and avoid dry ice
- the grapes were de-stemmed and crushed into small 1 ½ ton open top fermenters
- cold soaked for 6-10 days until the native yeast kicked in and fermentation started
- after 7-11 days, with 2 daily punch downs fermentation was done. we left the syrah on the skins for 3-5 days of extended maceration after which we drained the free-run (~75%) and gave the remainder a gentle press. over time and from experimentation we have learned that the grenache can pick up too much tannin from the skins – we now get it from the skins before the primary fermentation is done
- the wines were racked into oak barrels and allowed for the native malolatic fermentation to begin
- the barrels we not racked during aging and the wine is unfinned and unfiltered

character

- charred carne asada and rich spice
- thick blackberry jam on crisp toast points
- fresh baked cherry cobbler and french vanilla ice cream
- the "sum" of great grapes from our cold climate vineyard
- a great example of chateauneuf-du-pape meets sta. rita hills!

appellation	sta rita hills
composition	65% syrah - 35% grenache
vineyard source	ampelos vineyards
alcohol	14.1%
pH / acid	3.74 / 6.3g

barrel aging	29-30 months
oak profile	8% new oak: one french and one hybrid barrel (american staves and french heads) – the rest is neutral oak barrels