



ampelos cellars



2015 sta rita hills "syrache" syrah/grenache

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

harvest

- syrache harvest began late with our estate syrah on september 11 and ended with estate grenache on october 6. one of our earliest harvest where the warm summer and fall accelerated the ripening and promised good grapes
- due to a cold month of may which caused lots of shatter the crop levels were down - some of the lowest we have seen
- the benefit of this is that we noticed high color and flavor concentration and sugar levels between 24.4 and 26.3 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 malolactic 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

appellation	sta rita hills
composition	70% syrah - 30% grenache
vineyard source	ampelos vineyards
alcohol	14.2%
pH / acid	3.53 / 6.3g
barrel aging	29-30 months
oak profile	35% new oak (mostly french barrels and a few hybrid barrels made with american staves and french heads) 65% neutral oak