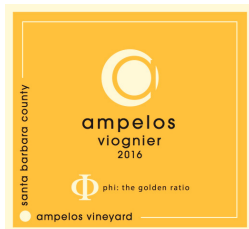


ampelos cellars



2016 sta. rita hills viognier

certified sustainability in practice, organic, and biodynamic



harvest

- our goal with the viognier is to pick grapes when the flavors are bright and focused with notes of stone fruit, pear and pineapple
- 2016 harvest was in general relatively early and with good yields
- we picked our estate vines on the 27th of September with yields at 2.61 ton/acre

wine making style

- the wine making goal for the viognier is to retain the flavors of the freshly picked fruit and not to mask it with oak or other distracting components
- we cold fermented at 50 degrees for about a month to retain the fruit flavors of the grapes
- the wine does not go through the second (malolactic) fermentation – that way we keep the minerality as well as the crispness of the fruit in the wine
- to reduce our energy use we have replaced the electricity hungry, traditional cold stabilization with a new product based on manoproteins – the results are amazing and we feel even more “green” by doing so. the wine was finally sterile filtered before bottling.

character

- nose is bright, juicy, vibrant, lively, even rich.
- pops of honeysuckle, peach pie, apricot and lime sorbet
- filling the palate with boss pear, more stone fruit and slate gravel
- finish is big and long with bright acidity and lingering, refreshing fruit flavors

appellation	sta. rita hills
composition	100% viognier
vineyard source	ampelos vineyard
alcohol	13.9%
pH/acid	3.74/5.58g at bottling
barrel aging	none – all stainless steel

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