



ampelos cellars



2013 sta. rita hills “nu” pinot noir

(barrel select – single clone)

certified sustainable in practice, organic, and biodynamic

harvest

- the very special pinot noir is made with 100% single clone composition and we selected based on barrel tasting clone 2A from our block 11
- on october 6 we picked block 11. a rather late picking but the small clusters were looking great
- as it is our style, the grapes were hand picked and hand sorted in the vineyard using our portable sorting table
- the brix at harvest was 25.5

wine making style

- after we harvested the fruit, it stayed 24 hours in our cold room to avoid the use of dry ice
- the fruit was gently destemmed and cold soaked for 3-5 days until the fermentation started.
- we let the wild yeast do its job for primary fermentation – we have not added cultured yeast since 2010
- we hand punched each fermenter twice a day to enhance the extraction of colors, tannins and flavors
- after completed primary fermentation we let the fermenters continue with extended maceration up to one month, we then separated the free run and pressed the rest. the individual batches were barreled down after a day of settling
- after two years of barrel ageing we tasted through all 2012 barrels and selected our favorite clone for this special bottling
- this wine is made entirely from free run wine – no press wine barrels were included
- it was barrel aged for 33 months and not racked. it is unfinned and unfiltered

character

- fabulous deep dark garnet red
- lots of dominating red fruit – raspberry, black cherry, sweet strawberry – there is a little more spice to it which balances well with the soft oak tannins
- long lingering smooth finish with the fruit supported by the characteristic sta. rita hills cola

appellation	sta. rita hills
composition	100% pinot noir clone 2A
vineyard source	exclusively ampelos vineyard – the first to be certified sustainability in practice, organic and biodynamic
alcohol	14.8%
pH	3.63
barrel aging	33 months
oak profile	40% new french oak – 2 barrels: boutes and seguin-moreau