



ampelos cellars

2013 sta. rita hills "rho" pinot noir (selected barrels)

90 points Wine Enthusiast

certified sustainability in practice, organic, and biodynamic

harvest

- harvest began on September 25th (clone 667) and concluded on October 8th (clone 2A) – a relatively short window for pinot harvest, weather was warm and the grapes ripe and ready
- yields were between 1.6 and 2.8 tons per acre – a nice balanced yield level
- as it is our style, the grapes were hand picked and hand sorted in the vineyard using our portable sorting table
- the sugar level at harvest ranged between 24.1 and 25.8, pH 3.48 - 3.69 and TA 5.1 - 6.3. great numbers!

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 2013 barrels and selected our favorite 12 barrels
- a blend of our 6 different clones – for the first time we used a good amount of stem inclusion (clone 2a)
- this wine is made entirely from free run wine – no press wine barrels were included
- it was barrel aged for 33 months and only racked once. it is unfinned and unfiltered – as all our red wines are

character

- 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 cherry cola

appellation	sta. rita hills
composition	100% estate pinot noir - clones: 27% clone 2a with stems, 18% 777, 18% pommard 4, 18% 828, 9% 667 and 9% 82
vineyard source	ampelos vineyard – first in US to be certified sustainability in practice, organic and biodynamic
alcohol	14.6%
pH	3.73
barrel aging	33 months
oak profile	55% new french oak - 45% neutral oak