



ampelos cellars



2016 sta. rita hills "nu" pinot noir

(barrel select – single clone)

certified sustainable in practice, organic, and biodynamic

harvest

- this very special pinot noir bottling is made with 100% single clone composition that we selected based on blind tasting of all 2016 pinot noir barrels in the spring of 2019. and for us clone 828 was really impressing
- on september 15 and 19, 2016 we picked the 828 from block 10 and 12. a nice fall weather gave us the optimal conditions for this pick
- 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 23.5 – 25,.5
- nice yields was the story of 2016. we harvested the two blocks a little under 3 ton per acre

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. for one batch from block 10 the stems smelled and tasted great and we decided to add stems back into the fermenter
- 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 for 22-27 days, we then separated the free run and pressed the rest. the individual batches were barreled down after a day of settling
- 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
- this is a big pinot noir – we think it is an amazing expression of the vineyard!

appellation	sta. rita hills
composition	100% pinot noir clone 828, 20% fermented with stems
vineyard source	exclusively ampelos vineyard – the first to be certified sustainability in practice, organic and biodynamic
alcohol	14.2%
pH / acid	3.70 /6.02
barrel aging	33 months
oak profile	40% new french oak – 2 barrels: seguin-moreau icone and tw boswell cool climate