



ampelos cellars

2017 viognier - santa barbara county **certified organic**

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
- 2017 harvest was in general relatively early and with good yields – a little lower than 2016
- the grapes are from Martian, Duvarita, Shokrian and estate and were picked between sept 7 and 15. amazing how the heat spell we had over labor day accelerated the flavor development
- all vineyards are organic – martian, duvarita and ampelos are also biodynamic certified

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 any other distractions
- 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	santa barbara county
composition	100% viognier
vineyard source	shokrian (61%), duvarita (17%), martian (15%), estate (7%)
alcohol	13.9%
pH/acid	3.59/5.9g at bottling
barrel aging	none – all stainless steel