



ampelos cellars



2018 sta. rita hills - pinot noir

1st in the US to be certified sustainable, organic & biodynamic

harvest

- grapes were picked from our renowned ampelos vineyards
- for each of the different blocks at our estate sections we kept checking the fruit into the fall to ensure the optimal harvest time
- the grapes were picked between september 13 and october 3
- we carefully inspected the clusters during the picking to eliminate anything but the best fruit – early morning work starting at midnight

winemaking style

- all steps in the wine making process were following natural and eco-friendly winemaking principles
- cooling the grapes: after picking the fruit stayed 24 hours in our cold room to avoid the use of dry ice
- cold soaked for 3-5 days after which the natural, wild fermentation kicked in. we did not use any man-made yeast – we prefer to let nature do her job. the flavors during fermentation were awesome!
- hand punched twice a day to facilitate optimal extraction of colors, tannins and flavors
- after primary fermentation completed we kept the wine on the skins for up to a month to allow further extraction of flavors, tannins and complexity
- we drained the free run to tank and gently pressed the rest
- barreled down after a day of settling
- secondary fermentation (malolactic) finished natively – no bacteria or nutrients were added
- the wine is (off course) unfinned and unfiltered – as all our red wines are

character

- braids of bing cherry and rhubarb with a dust of nutmeg
- fine grain tannis and smoked earth
- tangy acids balanced with delicate rose petals and hint of lavender

appellation	sta. rita hills
composition	100% pinot noir
vineyard source	ampelos vineyard
alcohol	14.0%
oak profile	12% new french oak
pH / acid	3.63 / 5.9g
barrel aging	10 months

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