



ampelos cellars

2017 sta rita hills "syrache" syrah/grenache

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



harvest

- syracuse harvest began with our estate syrah on october 3 and ended with estate grenache on november 1. a late harvest due to a relatively cold season. great looking fruit
- crop levels were 20% lower than average for syrah but at average for grenache. very balanced fruit and we enjoyed the flavor concentration and color intensity of the grapes when we picked them and brought them to the winery
- the sugar levels were between 23.0 and 25.5 brix. Great fruit to work with!

wine making style

- the fruit spent 24 hours in a cold room to drop the temperature and avoid using dry ice. part of our sustainable philosophy
- the grapes were de-stemmed and crushed into small 1½ ton open top fermenters
- cold soaked for 8-10 days until the native yeast kicked in and fermentation started
- for the syrah after 10-14 days, with 2 daily punch downs fermentation was done. we left it on the skins for 3-6 days of extended maceration after which we drained the free-run (~75%) and gave the remainder a gentle press. over time and from experimentation we have learned that the grenache can pick up too much tannin from the skins so we drained it from the skins before the primary fermentation was done and let it finish fermentation in a small tank
- the wines were racked into oak barrels where the native malolactic fermentation started and completed in four months
- the barrels were not racked during aging and the wine is unfinned and unfiltered

character

- a nose of dark, ripe fruit and rich exotic spices
- flavors of thick blackberry jam on crisp toast points
- fresh baked cherry cobbler, strawberry pie and french vanilla ice cream
- the "sum" of great grapes from our cold climate vineyard
- a great example of chateaufort-du-pape meets sta. rita hills!

appellation	sta rita hills
composition	67% syrah - 33% grenache
vineyard source	ampelos vineyards

AMPELOS CELLARS 1253 WEST LAURAL AVE, LOMPOC, CA 93436 PHONE 805-736-9957

info@ampeloscellars.com www.ampeloscellars.com

alcohol	14.0%
pH / acid	3.62 / 6.3g
barrel aging	28-29 months
oak profile	10% new oak: french and hybrid barrels (american staves and french heads) – the rest is neutral oak barrels