



ampelos cellars



## 2014 sta rita hills "syrache" syrah/grenache

**1<sup>st</sup> in the US to be certified sustainable, organic & biodynamic**

### harvest

- syrache harvest began late with syrah from alisos on October 16 and ended with estate grenache on november 15. the warm fall accelerated the ripening and promised good grapes
- crop levels were at 3.8 ton/acre for estate fruit – nice high yields
- high color and flavor concentration and sugar levels between 24.0 and 26.1 brix. nice balanced fruit to work with!

### wine making style

- the fruit spent 24 hours in a cold room to drop the fruit temperature and avoid dry ice
- the grapes were de-stemmed and crushed into small 1 ½ ton open top fermenters. for one batch of grenache we decided to include stems to add an extra flavor dimension
- cold soaked for 6-10 days until the native yeast kicked in and fermentation started
- after 7-11 days, with 2 daily punch downs fermentation was done. we left the wine on the skins for 3-5 days of extended maceration after which we drained the free-run (~75%) and gave the remainder a gentle press using our small, manual basket press – hard work!
- the was racked into oak barrels and allowed for the native malolatic fermentation to begin
- finally the barrels were racked twice during their aging
- the wine is un-fined and unfiltered

### character

- the wine promises bright fruit with a palate pleasing array of cherry, blackberry and plum
- while deeper notes of cracked pepper and chocolate whisper "pour me another glass...".
- strong, but balanced tannins make this wine very food friendly and will allow plenty of aging time

<b>appellation</b>	santa barbara county
<b>composition</b>	64% syrah - 36% grenache
<b>vineyard source</b>	ampelos vineyards
<b>alcohol</b>	14.2%
<b>pH / acid</b>	3.53 / 6.3g
<b>barrel aging</b>	29-30 months
<b>oak profile</b>	35% new oak (mostly french barrels and a few hybrid barrels made with american staves and french heads) 65% neutral oak