



ampelos cellars



2014 sta. rita hills "lambda" pinot noir

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

harvest

- early morning grape harvest started on September 13th with clone pomard 4 and wrapped up on october 11 with clone 777 – a long harvest spread out by the chilly fall
- yields came in a little higher than in the previous years with 2.56 ton per acre for the older blocks (115 and pomard) and 2.91 for the new blocks (667,777, 828 and 2a). nice yields!
- the brix ranged between 24.2 and 25.7 – a little lower than in the pastand with well balanced pH and acids
- the clonal composition is 115: 41%, pomard: 20%, 828: 20%, 667: 10%, 2A: 9%

wine making style

- after we harvested the fruit, it rested one day in our cold room to avoid using dry ice
- for the first time we started experimenting with co-fermentation: let some of the clones ferment together to "emulate" the burgundy masal style. we used 115+667 as well as 115+pomard – exciting experiment with a great outcome
- the fruit was then cold soaked for 3-5 days until the native yeast fermentation kicked in
- we hand punched each small fermenter twice a day to assist the extraction of colors, tannins and flavors
- after 9-12 days the native yeast had completed fermentation and we started tasting each lot frequently to determine optimized extended maceration – 7 to 31 days depending on the clone. when we decided the wine was ready it was gently drained out and we pressed the skins lightly before racking it to barrels
- we do not add any artificial color, tannin powder, fermentation aids or nutrients and we don't add acid to adjust the pH/acid balance of the juice or wine
- we let the native lactic bacteria do their job - we do not inoculate for malolactic fermentation
- the only thing we do to modify the flavors from mother nature is using french oak barrels
- the wine is unfinned and unfiltered

character

- fabulous deep dark garnet red
- filling noses and palates with bold notes of cherry cola, spice and smooth minerality
- a blend of five different clones is show cased with a smooth mellow finish of dark cherry and mediterranean spice
- brimming with aromas of raspberry, boysenberry and rich blueberry cola and demonstrates a truly elegant burgundian nose

appellation	sta. rita hills
composition	99% pinot noir, 1% pinot gris
vineyard source	exclusively ampelos vineyard – the first to be certified in sustainability in practice, organic and biodynamic
alcohol	14.1%
pH / acid	3.65 / 5.57g
barrel aging	29 months
oak profile	29% new french oak and 71% neutral oak

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