



ampelos cellars

2018 sta. rita hills riesling

certified sustainability in practice, organic, and biodynamic



harvest

- riesling: such an amazing grape to work with! we planted this tiny lot of just 0.4 acre on a very steep slope in 2013 and our goal was to provide some riesling for our rose wine. but as we started harvesting this block we realized that we got more crop than we needed for the rose. and our tiny riesling program was born
- on october 8 we picked the grapes. a nice yield at 2.77 ton per acre was hand harvested from the steep, narrow rows – this pick takes forever!

wine making style

- the wine making goal for the riesling is to retain the flavors of the freshly picked fruit and not to mask it with oak or other distracting components
- after the grapes were picked we pressed them and filled three stainless steel barrels
- we cold fermented at 50 degrees to retain the fruit flavors of the grapes. all native yeast fermentation. two of the barrels were blended with syrah and grenache for the rose wine – but we kept the third barrel for this special project
- we have learned that for some reason riesling in our area is a slow fermenter. It kept going way into 2019 and it was not until march that it finally finished fermentation
- 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

character

- nose is bright, juicy, vibrant, lively, even rich.
- pops of pineapple, pear and honeysuckle
- filling the palate with boss pear, more tropical fruit and mineral notes!
- finish is big and long with bright acidity and lingering, refreshing fruit flavors

appellation	sta. rita hills
composition	100% riesling clone 49
vineyard source	ampelos vineyard
alcohol	13.9%
pH/acid	3.50/4.77g at bottling

barrel aging

none – all stainless steel