



ampelos cellars



2016 sta. rita hills “rho” pinot noir (selected barrels) *1st in the US to be certified sustainable, organic & biodynamic*

harvest

- early morning grape harvest started on september 9 with clone 667 and wrapped up on september 19 with clone 828 – a relatively late beginning but the grapes came in fast
- as it is our style, the grapes were hand picked and hand sorted in the vineyard using our portable sorting table
- nature was generous and the yields were at a nice level – average a little over three ton per acre. But as the grapes arrived at the winery we noticed good colors, acids and flavor concentration
- the brix ranged between 23.1 and 25.8 with well balanced pH and acids

wine making style

- after we harvested the fruit, it stayed 24 hours in our cold room to avoid the use of dry ice
- the fruit was gently destemmed and cold soaked for 3-5 days until the fermentation started. we always taste the stems as we run the clusters through the destemmer and for this vintage several clones were suited for stem
- we did more experimentation with cofermentation of clones in 2016 and this blend includes 3 barrels of 828+2a, one barrel of 115+Pommard, one barrel of 459+667 and one 115+667cofermented
- the wild yeast does its job for primary fermentation – we have not added cultured yeast since 2010
- we hand punched each fermenter twice a day to enhance the extraction of colors, tannins and flavors
- after a completed primary fermentation, we let the fermenters continue with extended maceration between 7 and 23 days to reach the optimal tannin balance.
- after two and a half years of barrel ageing Rebecca, Jesse and Peter tasted through all the 2016 barrels and selected our favorite 11 barrels – blind tasting! the barrels we selected ended up representing all our 7 different clones
- it was barrel aged for 33 months and only racked once for final integration five months before bottling. it is unfinned and unfiltered – as all our red wines are

character

- deep, dark garnet red with a nice brick hue
- lots of dominating red fruit – ripe bing cherries, sweet strawberry and a little cranberry combined with complex spices from the 667 and 828 integrated with silk from pommard - balanced with soft skin and oak tannins
- long lingering smooth finish with the fruit supported by the characteristic sta. rita hills cherry cola
- overall, this is a wine that draws you towards burgundy with its balanced layers and complexity

appellation	ampelos vineyard, sta. rita hills
composition	estate pinot noir: 30% clone 2a, 20% 828, 18% 667, 17% 115, 5% pommard, 5% 777, and 4% 459. 10% stem inclusion
vineyard source	ampelos vineyard –
alcohol	14.2%
pH/acid	3.68/6.12
barrel aging	33 months
oak profile	40% new french oak from our favorite producers - 60% neutral oak

AMPELOS CELLARS PO Box 1215, LOMPOC, CA 93438 PHONE 805-736-9957

info@ampelosc cellars.com www.ampelosc cellars.com