

ampelos cellars

2017 blanc de noir – infinite

certified sustainability in practice, organic, and biodynamic



harvest

- this is a very exciting project we started in 2016 when norm yost from flying goat asked us if we would be interested in doing a sparkling wine project together. we thought about it for 4 seconds and said yes! so here we are: we provide the grapes and norm makes the wine. such a great example of collaboration here in the valley.
- the starting point is our pinot noir where we selected clone 115 from our north end block 1. as champagne is traditionally made the grapes are harvested earlier than pinot noir for red wines. the goal is to get brighter flavors, higher acidity and lower sugar.
- we harvested the grapes two very early mornings on august 17 and 18 and the grapes came in at 19 brix with lots of acids. a good beginning!
- we hauled the grapes out to norm to let him take over the journey

wine making style

- as the wine is being made it follows the traditional principles of “methode champenoise”:
- the grapes are pressed out, they settle and the juice is racked. the primary fermentation starts in the tank and the wine is racked to barrels towards the end to finish fermentation. the wine stays in barrels until the following spring/summer.
- the wine is then filled into bottles (tirage), the “liqueur de tirage” (sugar, yeast and wine) is added, the bottles are crown capped and a secondary fermentation starts in the bottle. this creates the traditional champagne bubbles and flavors
- after completed secondary fermentation and appropriate hand riddling (rotation) the bottles are hand disgorged: the crown cap is removed, the sediment disposed, the bottles are topped and a traditional cork is inserted with the cage

character

- lively aromas of green apple, pear and hints of kiwi
- unstoppable stream of tiny bubbles burst onto the palate with dry and elegant creaminess
- a musty character that reminds peter of champagne cellars visited decades ago

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| appellation | sta. rita hills |
| composition | 100% pinot noir clone 115 |
| vineyard source | ampelos vineyard |
| alcohol | 12.9% |
| pH/acid | 3.07/8.6g at bottling |
| barrel aging | traditional champagne aging |