



ampelos cellars



## 2013 sta. rita hills “delta” grenache

*certified* sustainability in practice, organic, and biodynamic

### harvest

- grenache from the estate is always the last pick of the year. 2013 was a little earlier than the previous years and we started with block on november 8 where we selected the most ripe clusters – mostly on the southern side of the vines. the rest of block 3 got another 5 days of hang time which allowed them to get ripe as well. finally we picked our favorite block 5 on the 15<sup>th</sup>. The weather was nice and we loved the balance of the fruit as it arrived at the winery
- as the rest of our harvest 2013 was a year with relatively high yields – 3.8 – 3.9 ton/acre
- brix at harvest was 25.2 – 26.7 with balanced acid and pH. we just love working with cool climate grenache!

### wine making style

- the fruit spent the night in a cold room to drop the fruit temperature
- the grapes were de-stemmed into 1 ½ ton open top fermenters. we always chew on the stems as we destem to determine if we like the flavors of the stems – and this year we did for block 5! we decided to include the stems in one of the fermenters
- cold soaked for 3-4 days until the native yeast fermentation started
- after 12-16 days, with 2 daily punch downs, we drained the free-run (~80%) and gave the remainder a gentle press
- the juice was racked into oak barrels where the native malolactic fermentation started
- the wine was racked twice during the barrel aging
- the wine is unfinned and unfiltered

### character

- starts with deep, ruby red hues
- the nose indicates candied cherries, floral notes, strawberry and a little cinnamon
- the palate delivers the strawberry and other red fruit components. silky texture with medium and soft tannins.
- a playful wine - “ages gracefully” has never described a wine better than our grenache!

<b>appellation</b>	sta. rita hills
<b>composition</b>	100% Grenache – alban clone – 1/3 stem inclusion
<b>vineyard source</b>	exclusively ampelos vineyard block 3 and 5 – <b>certified</b> sustainability in practice, organic and biodynamic
<b>alcohol</b>	14.2%
<b>pH</b>	3.34
<b>barrel aging</b>	32 months
<b>oak profile</b>	35% new oak barrels (mostly french supplemented with a little american) - the rest neutral oak barrels