



# ampelos cellars

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## 2016 sta. rita hills - pinot noir

### harvest

- grapes were picked from the renowned john sebastiano vineyard which is right across the street from our vineyard in sta. rita hills – great stuff to work with! we also used 39% estate fruit
- for each of the three blocks at jsv and our estate sections we have we kept checking the fruit to ensure the optimal harvest time
- grapes from jsv were picked between august 29 and september 10 and from our estate vineyard between september 12 and 16
- rebecca and I carefully inspected the clusters during the picking to eliminate anything but the best fruit – early morning work starting at 2 am

### winemaking style

- all steps in the wine making process were following natural and eco-friendly winemaking principles
- cooling the grapes: after picking the fruit stayed 24 hours in our cold room to avoid the use of dry ice
- cold soaked for 3-5 days after which the natural, wild fermentation kicked in. we did not use any man-made yeast – we prefer to let nature do her job. the flavors during fermentation were awesome!
- hand punched twice a day to facilitate optimal extraction of colors, tannins and flavors
- after primary fermentation was completed we kept the wine on the skins for further extraction of flavors, tannins and complexity for up to a month
- we drained the free run to tank and gently pressed the rest
- barreled down after a day of settling
- secondary fermentation (malolactic) finished natively – no bacteria or nutrients were added
- the wine is (off course) unfined and unfiltered – as all our red wines are

### character

- early observations show that this pinot has a wonderful youthfulness about it that develops into a voluptuous mouth feel with structured tannis
- offerings of bright cherry, classic cola, earthiness and herbs with well-worn leather and spice
- a glimpse of earthy forrest floor and more cherries cap off the nose – very “burgundian”
- the wine was aged in 59 gal french oak barrels with 13% new oak

<b>appellation</b>	sta. rita hills
<b>composition</b>	100% pinot noir: 29% jsv clone 115, 26% jsv clone 828, 6% jsv clone 459, 33% estate clone 115, 6% estate clone 828
<b>vineyard source</b>	61% john sebastiano vineyard – 39% ampelos vineyard
<b>alcohol</b>	14.0%
<b>oak profile</b>	13% new french oak
<b>pH / acid</b>	3.65 / 5.8g
<b>barrel aging</b>	10 months