



ampelos cellars

2018 viognier - santa barbara county

harvest

- our goal with the viognier is to pick grapes when the flavors are bright and focused with notes of stone fruit, pear and pineapple – it takes a little extra time to get there but we have learned that viognier will. we picked at 24.2 – 25.6 brix
- 2018 harvest was a little later than the previous years but with good yields
- the grapes are from Martian and Shokrian vineyards supplemented with a little estate fruit and were picked between sept 19 and oct 18. In general 2018 was a picture perfect year in the vineyards and the grapes were allowed to slowly ripen
- all vineyards are organic – martian and ampelos are also biodynamic certified

wine making style

- the wine making goal for the viognier is to retain the flavors of the freshly picked fruit and not to mask it with oak or any other distractions – all natural winemaking
- we cold fermented based on native yeast at around 50 degrees for a month to retain these fruit flavors – the volatile esters that can disappear with warmer fermentations
- 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
- to reduce our energy use we have replaced the electricity hungry, traditional cold stabilization with a product based on manoproteins – the results are amazing and we feel even more “green” by doing so.

character

- nose is bright, juicy, vibrant, lively, even rich.
- pops of honeysuckle, peach pie, apricot and lime sorbet with a nice coating of the mouth
- filling the palate with boss pear, more stone fruit and slate gravel
- finish is big and long with bright acidity and lingering, refreshing fruit flavors

appellation	santa barbara county
composition	100% viognier
vineyard source	shokrian (59%), martian (22%), estate (19%)
alcohol	13.9%
pH/acid	3.59/5.5g
barrel aging	none – all stainless steel