



ampelos cellars

2016 santa barbara county viognier

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
- we picked fruit from shokrian vineyard at los alamos on september 14 and both martian and duvarita on september 15 – all the fruit in within two days. ready for ferment!
- in general the crop load was good and but the grapes had the apricot and peach fruit we love - very promising

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 other distracting components
- we cold fermented each batch it at about 50 degrees for about a month to ensure we retain the fruit flavors in the wine
- 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 new product based on manoproteins – the results are amazing and we feel even more “green” by doing so. the wine was finally sterile filtered before bottling.

character

- nose is bright, juicy, vibrant, lively, even rich.
- pops of honeysuckle, peach pie, apricot and lime sorbet
- 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 (organic), martian (biodynamic) and duvarita (biodynamic) vineyard
alcohol	13.3%
pH/acid	3.74/6.06g at bottling
barrel aging	none – all stainless steel