



ampelos cellars



2015 sta. rita hills “gamma” syrah

1st in the US to be certified sustainable, organic & biodynamic

harvest

- we started harvesting syrah on september 14. The warm summer and early fall accelerated the ripening of the flavors and allowed us to pick syrah relatively early – just a few days after we finished bringing in pinot noir.
- we first harvested clone 470 and picked estrella just a few days later – flavors, color, tannins, acids and structure was balanced and ready
- from picking pinot noir this fall we had learned that the crop levels were low – the lowest we have ever had: between 1.68 and 2.87 ton per acre. a little more than half of 2014!
- brix ranged from 24.2 to 25.8, pH between 3.56 and 3.67 and TA 5.6 – 7.4. it is truly amazing the balance we can get from santa rita hills!

wine making style

- the fruit spent the night in a cold room to drop the temperature
- the grapes were de-stemmed into small 1½ ton open top fermenters. peter likes to taste the stems when we destem to decide if he wants to include them. we decided not to include any stems this year
- cold soaked for 3-5 days after which the natural, wild fermentation kicked in. all native yeast fermentation
- fermentation finished in 5-7 days with 2 daily punch downs
- after 7-8 days of extended maceration we drained the free-run (~80%) and gave the remainder a gentle press
- the wine was then racked into oak barrels allowing the natural, wild malolactic bacteria to begin the secondary fermentation
- the wine was not racked but spent almost 3 years barrel aging – it is unfinned and unfiltered

character

- syrah, our ‘black beauty’ of the Sta. Rita Hills never fails to deliver a dark rich garnet hue filled with a back palate of earth and spice that makes a statement
- velvety deep hues, granite minerality and the perfect harmony
- nose of cherry cola palate pleasing hints of chocolate and cracked pepper

appellation	sta. rita hills
composition	100% estate syrah: 66% clone estrella and 34% 470
vineyard source	ampelos vineyard
alcohol	14.2%
pH /acid	3.76 / 6.49
barrel aging	33 months
oak profile	32% new oak (mostly french oak barrels but one hybrid barrel with american staves and french heads) the rest is neutral oak