



ampelos cellars



2017 sta. rita hills "lambda" pinot noir

certified sustainability in practice, organic, and biodynamic

harvest

- early morning grape harvest started on september 5 with clone pommard and wrapped up on october 2 with clone 777 – a long harvest due to the mild temperatures in the fall
- as it is our style, the grapes were hand picked and hand sorted in the vineyard using our portable sorting table
- the ton per acre yields were at average at around two and a half. and as the grapes arrived at the winery we noticed good colors, acids and flavor concentration
- the brix ranged between 23.5 and 25.5 with well balanced pH

wine making style

- after we harvested the fruit, it rested one day in our cold room to avoid using dry ice
- as we destemmed we continued with our experiments with with co-fermentation: let some of the clones ferment together to "emulate" the burgundy massal style. we made 8 different co-fermentation lots using most of our pinot noir clones
- the fruit was then cold soaked for 3-8 days until the native yeast fermentation kicked in
- we hand punched each small fermenter twice a day to assist the extraction of colors, tannins and flavors
- after 6-12 days the native yeast had completed fermentation and we started tasting each lot frequently to determine optimized extended maceration – 13 to 18 days depending on the clone. when we decided the wine was ready it was gently drained out and we pressed the skins lightly before racking it to barrels
- we do not add any artificial color, tannin powder, fermentation aids or nutrients and we don't add acid to adjust the pH/acid balance of the juice or wine
- we let the native malolactic bacteria do their job in the barrels - we do not inoculate for ml fermentation
- the only thing we do to modify the flavors from mother nature is using limited amount of french oak barrels
- the wine is unfinned and unfiltered

character

- fabulous deep dark garnet red
- filling noses and palates with bold notes of cherry cola, spice and smooth minerality
- a blend of five different clones is show cased with a smooth mellow finish of dark cherry and mediterranean spice
- brimming with aromas of raspberry, boysenberry and rich blueberry cola and demonstrates a truly elegant burgundian nose

appellation	sta. rita hills
composition	99% pinot noir, 1% pinot gris
vineyard source	exclusively ampelos vineyard – the first to be <i>certified</i> in sustainability in practice, organic and biodynamic. clonal composition: 28% pommard, 21% 667, 18% 115, 17% 828, 8% 777, 7% 459 and 2% 2a

alcohol	14.0%
pH / acid	3.76 / 6.8g
barrel aging	29 months
oak profile	29% new french oak and 71% neutral oak