



ampelos cellars



2015 sta. rita hills “nu” pinot noir (barrel select – single clone)

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

harvest

- this very special pinot noir bottling is made with 100% single clone composition that we selected based on blind tasting of all 2015 pinot noir barrels in the spring of 2018. clone 667 was so amazing!
- on september 2 we picked 667 from block 9. like it was the story in 2015 a real early picking but the small clusters were looking great
- as it is our style, the grapes were hand picked and hand sorted in the vineyard using our portable sorting table
- the brix at harvest was 24.8
- low yields was also the story of 2015. we harvested block 9 at 1.75 ton per acre!

wine making style

- after we harvested the fruit, it stayed 24 hours in our cold room to avoid the use of dry ice
- the fruit was gently destemmed and cold soaked for 3-5 days until the fermentation started.
- we let the wild yeast do its job for primary fermentation – we have not added cultured yeast since 2010
- we hand punched each fermenter twice a day to enhance the extraction of colors, tannins and flavors
- after completed primary fermentation we let the fermenters continue with extended maceration up to one month, we then separated the free run and pressed the rest. the individual batches were barreled down after a day of settling
- this wine is made entirely from free run wine – no press wine barrels were included
- it was barrel aged for 33 months and not racked. it is unfinned and unfiltered

character

- fabulous deep dark garnet red
- lots of dominating red fruit – raspberry, black cherry, sweet strawberry – there is a little more spice to it which balances well with the soft oak tannins
- long lingering smooth finish with the fruit supported by the characteristic sta. rita hills cola

appellation	sta. rita hills
composition	100% pinot noir clone 667
vineyard source	exclusively ampelos vineyard – the first to be certified sustainability in practice, organic and biodynamic
alcohol	14.2%
pH / acid	3.85 /6.42
barrel aging	33 months
oak profile	40% new french oak – 2 barrels: gamba and seguin-moreau