



# ampelos cellars



## 2015 sta. rita hills “delta” grenache

**1<sup>st</sup> in the US to be certified sustainable, organic & biodynamic**

### harvest

- grenache from the estate is always the last pick of the year. 2015 was the earliest we have harvested estate grenache – even earlier than 2014. but the fruit was ready so we picked all of block 5 on oct 5<sup>th</sup> and block 3 on oct 6<sup>th</sup>.
- 2015 was another year with high yields: 4.4 – 4.8 ton/acre
- brix at harvest was nicely low at 24.1 – 24.8 with balanced acid and pH. we just love working with cool climate grenache!

### wine making style

- the fruit spent the night in a cold room to drop the fruit temperature
- the grapes were de-stemmed into 1 ½ ton open top fermenters. we always chew on the stems as we destem and chew the stems to determine if we like the flavors – and this year we decided to add stems back into one of the three block 5 fermenters
- the fermenters cold soaked for 5 days until the native yeast fermentation started
- after 8 days, with 2 daily punch downs, we drained the free-run (~80%) and gave the remainder a gentle press. at this time the wine was still fermenting but to avoid too high tannin extraction we decided to get the wine off the skins. after 7 more days in tank the wine finished fermentation
- the wine was racked into oak barrels where the native malolactic fermentation started
- no racking, fining or filtering

### character

- starts with deep, ruby red hues
- light floral wisps of honeysuckle and orange blossom
- notes of spice and black pepper
- the nose indicates candied cherries, floral notes, strawberry and a little cinnamon
- a playful wine - “ages gracefully” has never described a wine better than our grenache!

<b>appellation</b>	sta. rita hills
<b>composition</b>	100% grenache – alban clone – no stem inclusion
<b>vineyard source</b>	exclusively ampelos vineyard block 3 (35%) and 5 (65%) – <b>certified</b> sustainability in practice, organic and biodynamic
<b>alcohol</b>	14.2%
<b>pH</b>	3.72
<b>barrel aging</b>	33 months
<b>oak profile</b>	20% new french oak barrels - the rest neutral oak barrels