



ampelos cellars



2014 sta. rita hills “gamma” syrah

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

harvest

- we started harvesting syrah on october 6. for many winemakers it sounds like late but for us it was one of the earliest syrah harvests to date. we just love how the cool climate in sta rita hills allows us for this long hang time
- we first harvested our estrella clone and picked the 470 just a few days later – flavors, color, tannins, acids and structure was balanced and ready
- the crop levels were very nice in 2014 – between 2.7 and 4.3 ton per acre.
- brix ranged from 24.5 to 26.1, pH between 3.58 and 3.69 and TA 5.45 – 7.2. it is truly amazing the balance we can get from SRH!

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
- 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 unfined 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
- with the cool temperatures and ocean fog that we receive, our syrah clusters have a very long hang time. this weather and slow maturation process give gamma balanced notes of white cracked pepper, earthy blueberry, floral notes and Indian spice.
- a kick of chocolate cherries and slate minerality bring finish to this great ride.

appellation	sta. rita hills
composition	100% estate syrah: 67% clone estrella and 33% 470
vineyard source	ampelos vineyard
alcohol	14.2%
pH	3.59
barrel aging	33 moths
oak profile	34% new oak (mostly french oak barrels but one hybrid barrel with american staves and french heads) the rest is neutral oak

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