



ampelos cellars

2016 late harvest viognier

harvest

- first the background – why do we make a late harvest wine? rebecca and I have since the mid 2000's been hosting so many winemaker dinners throughout the states, in denmark, new zealand and even singapore. working with a great chef is a real treat and we truly enjoy matching wines and food. but the challenge is always desert matching. grenache and strawberries, syrah and chocolate....and coffee is just not the right way to end a winemaker dinner. so back in 2010 we decided to make a desert wine – from our favorite white grape, viognier.
- the challenge with desert wine is that you want to use very ripe grapes with high sugar but still be sure that they are not falling apart. In 2016 we managed to get some very ripe and great looking viognier from the camp4 vineyard close to los olivos. we let them hang until october 8 and then picked them.
- the grapes went directly to press where we used a long, slow crémant pressing program to get the best yield while still pressing gently

wine making style

- the wine making goal for the viognier is to retain the flavors of the freshly picked fruit and not to mask it with new oak barrel flavors or other distracting components
- we cold fermented it at about 50 degrees for about a month to ensure that the fruit flavors did not burn off. when you make wine from juice with high sugar the fermentation will stop once the alcohol gets above 15% - in this case the final wine is 15.3%
- we then kept it in two neutral, white French oak barrel

character

- wine is a real delicious, white desert wine with ripe stone fruit and honeysuckle flavors
- pops of peach pie, apricot and pineapple
- it has a nice weight on the tongue and the sweetness is well balanced with the acids
- finish is big and long and this is a wine that will age really well

appellation	santa ynez valley
composition	100% viognier
vineyard source	camp 4
alcohol	15.3%
pH	3.76
barrel aging	20 months – two neutral, white barrels
oak profile	none