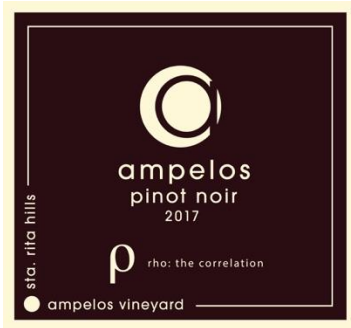


# ampelos cellars

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## 2017 sta. rita hills “rho” pinot noir (selected barrels)

*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 23.1 and 25.8 with well balanced pH and acids

### *wine making style*

- after we harvested the fruit, it rested one day in our cold room to avoid using dry ice
- the fruit was then gently destemmed and cold soaked for 3-5 days until the fermentation started. in 2017 we started doing pump-overs for the first 3-4 days to facilitate early extraction
- we always taste the stems as we run the clusters through the destemmer and for this vintage we noticed that several clones were suited for stem inclusion during fermentation. for our 2017 “rho” we included one barrel of clone 777 fermented with stem inclusion
- 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. the final selection for the 2017 “rho” included two barrels for clone 828 and 2a cofermentation
- after the cold soaking 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
- after two and a half years of barrel ageing Rebecca, Jesse and Peter tasted through all the 2017 barrels and selected our favorite 10 barrels – blind tasting! the barrels we selected ended up representing all our 7 different clones
- it was barrel aged for 33 months and only racked once for final integration five months before bottling. it is unfined and unfiltered – as all our red wines are

### *character*

- deep, dark garnet red with a nice brick hue
- lots of dominating red fruit – ripe bing cherries, sweet strawberry and a little cranberry combined with complex spices from the 667 and 828 integrated with silk from pommard - balanced with soft skin and oak tannins

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- long lingering smooth finish with the fruit supported by the characteristic sta. rita hills cherry cola
- overall this is a wine that draws you towards burgundy with its balanced layers and complexity

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|------------------------|---|
| <b>appellation</b>     | ampelos vineyard, sta. rita hills   |
| <b>composition</b>     | estate pinot noir: 27% clone pommard, 27% 667, 26% 828, 10% 777 and 10% 2a. 5% stem inclusion     |
| <b>vineyard source</b> | ampelos vineyard – first in US to be certified sustainability in practice, organic and biodynamic |
| <b>alcohol</b>         | 14.0%   |
| <b>pH/acid</b>         | 3.78 / 6.70   |
| <b>barrel aging</b>    | 33 months   |
| <b>oak profile</b>     | 50% new french oak from our favorite producers - 50% neutral oak                                  |