



ampelos cellars



2018 sta. rita hills “nu” pinot noir

(barrel select – single clone)

certified sustainable in practice, organic, and biodynamic

harvest

- this very special pinot noir bottling is made from a 100% single pinot noir clone that we selected based on blind tasting of all 2018 pinot noir barrels in the spring of 2021. and clone 667 was the winner!
- on september 17 and 21 we picked the grapes from block 9. like it was the story in 2017 a relatively late picking but the 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 amost perfect at 23.4 with good acid levels

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
- after the cold soaking we hand punched each small fermenter twice a day to assist the extraction of colors, tannins and flavors.
- after 5-6 days the native yeast had completed fermentation and we started tasting each lot frequently to determine optimized extended maceration – for clone 667 it was 14-15 days. 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
- after two and a half years of barrel ageing Rebecca, Jesse and Peter tasted through all the 2018 barrels and selected our favorite 5 barrels of clone 667 – blind tasting!
- 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

characters

- 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
- this is a big pinot noir – we think it is an amazing expression of the vineyard!

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	14.0%

pH / acid	3.63 /7.10
barrel aging	33 months
oak profile	40% new french oak: one boutes and one gamba barrel