



ampelos cellars – funky town

2019 happy canyon carignane

background

“why Carignane” is a reasonable question! well when peter was working on getting his sommelier certification in 2015 he realized that he knew way too little about spanish wines so we went there for a couple of weeks in december and traveled the wine regions. the highlight was a few days in priorat and after a long evening with rene barbier at clos mogador tasting wines from barrels, amphoras, bottles and other containers we finally tried a pure carignane – it was truly amazing! back home and now hunting for the grapes in the valley we finally got introduced to the newly planted santa ynez vineyard by our good friend bryan babcock – and the rest is history!

harvest

- as we visited santa ynez vineyard during the year we noticed the uniqueness of this vineyard. way out east in happy canyon you have to travel by dirt roads before reaching it. we also noticed how beautiful these clusters developed into the fall
- the varietal has a tendency to hang a lot of fruit so it was necessary to do a lot of cluster thinning along the way. and with excitement we observed how the flavors developed nicely.
- carignane ripens relatively late as it is used to warmer weather so it was the last fruit we brought in when we picked on october 23
- the sugar rised up to 26.2 and we were immediately in love with the flavors

wine making style

- the fruit spent 24 hours in a cold room to drop the temperature and avoid using dry ice. part of our sustainable philosophy
- the grapes were de-stemmed and crushed into one 1½ ton open top fermenter
- cold soaked for 5 days until the native yeast kicked in and fermentation started
- we decided to treat the carignane like its cousin from priorat, grenache so after 7 days and while the fermentation was still active we drained the wine out to tank and pressed the rest. It continued fermenting in tank for another 5 days and we soon learned that this approach worked well for taming the tannins
- the wine ws racked into oak barrels where the native malolatic fermentation started and completed in three months
- the barrels were not racked during aging and the wine is unfined and unfiltered

character

- a nose of ripe red berries, licorice and exotic spices
- flavors of intense cherries, cranberries and ripe raspberries with pepper and baking spices
- a great example of how we can make priorat-ish for the warmer end of the valley

appellation	happy canyon
composition	100% carignane

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vineyard source	santa ynez vineyard
alcohol	13.9%
pH / acid	3.71 / 6.6g
barrel aging	27 months
oak profile	all neutral oak barrels