



ampelos cellars



2019 sta. rita hills “rho” pinot noir (selected barrels)

certified sustainability in practice, organic, and biodynamic

harvest

- midnight grape harvest started on september 13 with clone pommard and wrapped up on september 27 with clone 2a – a nice and predictable 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 22.5 and 24.5 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 3-4 days until the fermentation started. as we started with in 2017 we did pump-overs for the first 4 days to facilitate early extraction
- 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 2019 “rho” included two barrel of clone 828/pommard cofermented
- after the cold soaking we hand punched each small fermenter twice a day to assist the extraction of colors, tannins and flavors.
- after 5-8 days the native yeast had completed fermentation and we started tasting each lot frequently to determine optimized extended maceration – 7 to 16 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 2019 barrels and selected our favorite 10 barrels – blind tasting! the barrels we selected ended up representing four 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
- 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

appellation

ampelos vineyard, sta. rita hills

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composition	estate pinot noir: 40% clone pommard, 40% 828, 10% 459 and 10% 667
vineyard source	ampelos vineyard – first in US to be certified sustainability in practice, organic and biodynamic
alcohol	14.0%
pH/acid	3.70 / 5.4
barrel aging	33 months
oak profile	40% new french oak from our favorite producers - 60% neutral oak