



# ampelos cellars



## 2019 sta. rita hills "lambda" pinot noir

*certified* sustainability in practice, organic, and biodynamic

### harvest

- the grapes were picked between september 13 and september 24 – a relatively short picking window
- we carefully inspected and hand sorted the clusters during the picking to eliminate anything but the best fruit – early morning work starting at midnight
- the ton per acre yields were a little over two and a half. and as the grapes arrived at the winery we noticed good colors, acids and flavor concentration
- the brix ranged between 23.6 and 24.7 with well balanced pH

### wine making style

- all steps in the wine making process were following natural and eco-friendly winemaking principles
- after picking the clusters rested for 24 hours in our cold room to avoid the use of dry ice
- after destemming into fermenters they cold soaked for 3-5 days with daily pump-overs.
- we let the fermenters reach room temperature after which the natural, wild fermentation kicked in. we did not use any man-made yeast – we prefer to let nature do her job.
- the fermenters were hand punched twice a day to facilitate optimal extraction of colors, tannins and flavors. the flavors during fermentation were awesome!
- after completed primary fermentation we kept the wine on the skins for up to a month to allow further extraction of flavors, tannins and complexity
- we drained the free run to tank and gently pressed the rest
- then barreled down after a day of settling
- secondary fermentation (malolactic) finished natively – no bacteria or nutrients were added
- the wine is (off course) unfined and unfiltered – as all our red wines are

### character

- fabulous deep dark garnet red
- filling noses and palates with bold notes of cherry cola, spice and smooth minerality
- a blend of five different clones is show cased with a smooth mellow finish of dark cherry and mediterranean spice
- brimming with aromas of raspberry, boysenberry and rich blueberry cola and demonstrates a truly elegant burgundian nose

<b>appellation</b>	sta. rita hills
<b>composition</b>	99% pinot noir, 1% pinot gris
<b>vineyard source</b>	exclusively ampelos vineyard – the first to be <i>certified</i> sustainable, organic and biodynamic. clonal composition: 21% pommard, 21% 459, 14% 777, 18% 828, 12% 115, 8% 667 and 6% 2a

<b>alcohol</b>	14.0%
<b>pH / acid</b>	3.67 / 6.2g
<b>barrel aging</b>	29 months
<b>oak profile</b>	19% new french oak and 81% neutral oak