



ampelos cellars

2019 sta rita hills “syrahe” syrah/grenache

first in the US to be certified sustainable, organic & biodynamic



harvest

- syrahe harvest began with our estate syrah on october 15 and ended with estate grenache on october 23. a late harvest due to a relatively cold season – but this is sta rita hills so that doesn't bother us
- crop levels were some of the lowest we have had in a decade but at the same time very balanced fruit with great flavor concentration and color intensity of the grapes when we picked them and brought them to the winery
- the sugar levels relatively low between 22.5 and 25.0 brix. good acidity and great fruit to work with!

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 small 1½ ton open top fermenters
- cold soaked for 6 days until the native yeast kicked in and fermentation started
- for the syrah after 8-9 days, with 2 daily punch downs fermentation was done. we left it on the skins for 5 days of extended maceration after which we drained the free-run (~75%) and gave the remainder a gentle press. over time and from experimentation we have learned that the grenache can pick up too much tannin from the skins so we drained it from the skins before the primary fermentation was done and let it finish fermentation in a small tank
- the wines were racked into oak barrels where the native malolatic fermentation started and completed in four months
- the barrels we not racked during aging and the wine is unfinned and unfiltered

character

- a nose of dark, rip druit and rich exotic spices
- flavors of thick blackberry jam on crisp toast points
- fresh baked cherry cobbler, strawberry pie and french vanilla ice cream
- the “sum” of great grapes from our cold climate vineyard
- a great example of chateauneuf-du-pape meets sta. rita hills!

appellation	sta rita hills
composition	81% syrah - 19% grenache
vineyard source	ampelos vineyards

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alcohol	14.0%
pH / acid	3.61 / 7.4g
barrel aging	26 months
oak profile	10% new oak: french and hybrid barrels (american staves and french heads) – the rest is neutral oak barrels