ampelos cellars

2020 sta. rita hills - pinot noir

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

harvest
- the pinot noir grapes were all sourced from our ampelos vineyards
- for each of the different blocks at our estate we kept checking the fruit into the fall to find the optimal harvest time
- the grapes were picked between august 25 and october 6 – one of the longest picking windows we have ever seen but the weather was mild and reliable
- we carefully inspected and hand sorted the clusters during the picking to eliminate anything but the best fruit – early morning work starting at midnight

winemaking 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 fermentations kicked in. we do 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. and 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
- braids of cola, bing cherry and rhubarb with a dust of nutmeg
- fine grain tannins and smoked earth
- tangy acids balanced with delicate rose petals and hint of lavender

appellation	sta. rita hills
composition	100% pinot noir
vineyard source	ampelos vineyard
alcohol 14.0%	
oak profile	9% new french oak
pH / acid	3.67 / 7.0g

barrel aging	10 months