



ampelos cellars



2018 blanc de noir – infinite

1st in the US to be certified sustainable, organic & biodynamic

harvest

- this is a very exciting project we started in 2016 when norm yost from flying goat asked us if we would be interested in doing a sparkling wine project together. we thought about it for 4 seconds and said yes! so here we are: we provide the grapes and norm makes the wine. such a great example of collaboration here in the valley.
- the starting point is our pinot noir where we selected clone 115 from our north end block 1. as champagne is traditionally made the grapes are harvested earlier than pinot noir for red wines. the goal is to get brighter flavors, higher acidity and lower sugar.
- we harvested the grapes an early morning on august 23 (our wedding day) and the grapes came in at 19.1 brix with lots of acids. a good beginning!
- we hauled the grapes out to norm to let him take over the journey

wine making style

- as the wine is being made it follows the traditional principles of “methode champenoise”:
- the grapes are pressed out, they settle and the juice is racked. the primary fermentation starts in the tank and the wine is racked to barrels towards the end to finish fermentation. the wine stays in barrels until the following spring/summer.
- the wine is then filled into bottles (tirage), the “liqueur de tirage” (sugar, yeast and wine) is added, the bottles are crown capped and a secondary fermentation starts in the bottle. this creates the traditional champagne bubbles and flavors
- after completed secondary fermentation and appropriate hand riddling (rotation) the bottles are hand disgorged: the crown cap is removed, the sediment disposed, the bottles are topped and a traditional cork is inserted with the cage

character

- lively aromas of green apple, pear and hints of kiwi
- unstoppable stream of tiny bubbles burst onto the palate with dry and elegant creaminess
- a musty character that reminds peter of champagne cellars visited decades ago

appellation	sta. rita hills
composition	100% pinot noir clone 115
vineyard source	ampelos vineyard
alcohol	12.9%
pH/acid	3.09/8.5g at bottling
barrel aging	traditional champagne aging

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