



# ampelos cellars



## 2022 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 early fall to find the optimal harvest time
- once we got to labor day the heat spike started and we had 6 days with high temperatures. the vines loved it and all the grapes got ready. we picked all our pinot noir between september 6 and 14, a short picking window
- picking starts at midnight to make sure that we bring in the fruit when it is nice and cool. we carefully inspected and hand sort the clusters during the picking to eliminate anything but the best fruit

### 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 3-4 days with two daily pump-overs
- we then 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 work with nature
- 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 8-15 days the fermentation had completed and we kept the wine on the lees for 2-4 weeks 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) unfinned 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

<b>appellation</b>	sta. rita hills
<b>composition</b>	99% pinot noir, 1% pinot gris
<b>vineyard source</b>	ampelos vineyard – clones 115, 2a, 459, 667, 777, 828 and pom
<b>alcohol</b>	14.0%
<b>oak profile</b>	7% new french oak
<b>pH / acid</b>	3.73 / 5.8g

AMPELOS CELLARS PO BOX 1215 LOMPOC, CA 93438 PHONE 805-736-9957

[info@ampelosc cellars.com](mailto:info@ampelosc cellars.com) [www.ampelosc cellars.com](http://www.ampelosc cellars.com)

barrel aging

10 months

---