



ampelos cellars



2022 sta. rita hills - rose of syrah

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

harvest

- our goal with the rose is to start with grapes that are harvested when they have fresh, bright aromas and flavors and to retain these during the fermentation. we therefore pick the syrah and grenache grapes 2-3 weeks earlier than we would have done if the goal was to make a red wine. all the grapes we used for this vintage are 100% estate fruit.
- the 2022 harvest was different from anything we have seen in the past. at labor day the temperature went above 100f and that continued for a total of 6 days. pinot noir got ripened and we picked as fast as we could. but then everything cooled down and our rhone varietals needed much more time.
- on september 22 we picked the riesling and got plenty for the rose with a little extra for a small bottling of 100% riesling! it is always a painful thing to pick from these narrow rows on steep slopes...but great flavors!
- the flavors of syrah and grenache developed slow but nice - the sugars, acids and pH's were barely changed for weeks. but finally on october 20 we picked the syrah from block 7 and the next night the grenache from block 3.

wine making style

- our rose wine making style is to keep the fresh and balanced flavors of the syrah grapes alive and allow for the natural aromas and flavors to come forward.
- a third of each of the syrah and the grenache batches were de-stemmed, crushed and cold soaked for 2 days to extract the beautiful glowing pink color and contribute with a deep red-wine alike mouth feel with light tannins and good structure. the other two thirds were gently pressed within hours of harvest. the small riesling batch was also pressed – and now all the components were in stainless barrels and tanks!
- from 2011 we have not been using commercial yeast for fermentation – but rather let mother natures wild yeast do the job. as the different components got pressed we observed the fermentations start and enjoyed it as the flavors developed during a long, cold and slow fermentation – average fermentation time at 50F was 28 days. aromas like fresh strawberries, watermelon and bubblegum filled our cold room every day
- none of the batches were in contact with oak and they did not go through the second (malolactic) fermentation. we blended the components, fined, filtered and bottled
- to reduce our energy use we have replaced the electricity hungry, traditional cold stabilization with a product based on manoproteins – the results are amazing and we feel even more “green” by doing so

character

- color is bright pink/salmon – looks like it will glow in the dark
- nose are hints of fresh strawberries, with watermelon, pomegranate, jolly rancher and pink lady apples
- minerality is crisp and slate-like
- palate of white lilies, bright red fruit, candy necklace and light herbs – nice tropical lift from the riesling
- finish is long & filled with the aforementioned fruits. nose of straw- and raspberries, with watermelon and pomegranate

appellation	sta rita hills 100% estate
varietals	75% syrah, 17% grenache and 8% riesling
vineyard sources	ampelos vineyard -- block 3, 7 and 14
alcohol	13.9%

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pH/Acid

3.48/5.1g at bottling