

rho



2005 pinot noir – “P” (rho) ampelos vineyards , sta. rita hills

harvest: like the lambda pinot noir we picked the first grapes for the second pinot harvest from the ampelos vineyard on 9/20/2005. We finished picking pinot on 9/27/2005. due to high crop levels throughout our area for 2005, we dropped 30-40% of our clusters to keep the flavors robust and even. This fruit was tasting spectacular!

fermentation: we process all of our estate pinot noir together to begin the same way. the grapes for the rho and lambda are the same, both are kept in a cold room for one night after picking and both are gently de-stemmed but never crushed. The wine is then fermented for 12-16 days using a variety of yeasts - BM45, RC212 and Assmanshausen. we administer 2 daily punchdowns and check the brix level each day to monitor the progress of the fermentation. when primary fermentation (sugar converted to alcohol) is finished we gently press the grapes in our manual basket press and then rack to barrel. we then inoculate with malo-lactic (ml) bacteria and let the wines take a long nap.

aging: the 2005 rho consists of the top 20% of our estate pinot noir lot for the vintage. we tasted through all of the pinot barrels and determined which were of a caliber for the rho blend. the final blend consisted of 16 total barrels with 9 being new (56%), which had been aged for 17 months. 2 barrels were clone Pommard 4 and 14 were clone 115. the barrels chosen were from coopers TW Boswell, Remond, Sirigue, Radoux and Marsannay. 11 of the barrels were from sections of the vineyard where we employ branch locks for parallel vertical shoot positioning. The rho is bottled at the same time as the lambda pinot noir but to give the rho extra time to age in bottle we release it one year after the bottling date. we feel this final step lets the rho achieve its maximum potential!

tasting notes: the nose of brown sugar, sarsparilla, and bing cherries on this garnet hued beauty captivate at first scent. offering a pleasing palate of cinnamon infused molé , dark berries and bing cherries. the 2005 rho is lush, fruit driven and the big, long tannin structure will aid beautifully in aging.

production: 535 cases and 24 magnums produced – bottled march 29, 2006. released april 2007

what is this greek thing? rebecca and peter love greece. they were married there and visit every year! ampelos is the greek word for the vine – this is where it all begins. each of our estate wines are given a greek letter as a name. “P” is a correlation coefficient – each year we will make different blends of clones to optimize this wine.