

delta



2005 grenache – “Δ” (delta) byron vineyard – santa maria valley

harvest: we planted grenache in the ampelos vineyard in 2004, but since we wouldn't have any of our own fruit to work with until 2006 we found some delicious cool climate grenache from the prestigious Byron Vineyard.

fermentation: The smells from the fermentation of grenache are hard to describe – it is sooo good that peter usually puts a handful of berries in his mouth every time he does the punch down. one new barrel was used for open top fermentation.

aging: similar to syrahe , we use about 1/3 new french oak and 2/3 neutrals. for the delta one hybrid barrel was used as well as one hungarian oak barrel. we have found that a small amount of hungarian oak adds a great quality to our rhone wines

tasting notes: the delta is smooth and integrated and very dark for a grenache. the nose shows high notes of black currant. most grenache in our experience is over ripe with the scent of strawberries, ours has a glimpse of the fruit but nothing overpowering. the palate is long and finished off with more black currant – good wines finish last.

production: 79 cases and 36 magnums produced – bottled March 29, 2007.
release october 2007.

other notes: delta is the newest member of the ampelos family. in 2004 we made a small batch of pure grenache under the specialty “epsilon” label but there was barely enough to go around. for 2005 we have not made much more but decided that grenache needed a permanent place in the ampelos line-up, welcome delta! watch out for delta in 06 – this will be the first release of our precious ampelos vineyard grenache!

what is this greek thing: we all love greece! Rebecca and Peter were married there and they visit each year. ampelos is the greek word for “vine” – this is where it all begins. Each of our estate and specialty wines will be given a greek letter as a name. “Δ» is used mathematically to symbolize a difference. this grenache differs from your typical red wine with its fruity profile.