

# ampelos cellars



## **2006 sta. rita hills "gamma" syrah**

### **harvest**

- 2006 season gave us an average winter rainfall and a nice, long summer. early bud break began at the beginning of march followed by a colder period and then full bud break
- harvest started for our syrah blocks at end of october with everything getting wrapped up and in barrels by early December
- crop levels were low, averaging about 1.9 tons to the acres
- it was a late harvest starting with our estrella clone on october 20<sup>th</sup>, moving onto clone 99, november 7<sup>th</sup> finishing up with clone 383 and 470 on november 10<sup>th</sup>
- brix ranged from 25 on clone 383 & 470, 26 for clone 99 and 27 for the estrella clone

### **wine making style**

- the fruit spent the night in a cold room to drop the fruit temperature
- the grapes were de-stemmed into 1 ½ ton open top fermenters
- cold soaked for 3-4 days and inoculated with yeasts
- after 12-16 days, with 2 daily punch downs, we drained the free-run (~80%) and gave the remainder a gentle press using our small, manual basket press
- the juice was racked into oak barrels and inoculated for the malolatic fermentation
- the wine is racked twice during the barrel aging
- the wine is un-fine and unfiltered

### **character**

- this is our black beauty or what we like to call our "lip licking" wine because the palette goes on and on and on -- people continue to lick their lips
- the nose of dark chocolate and sweet almond
- combined with cracked white pepper a signature of cool climate syrah in sta. rita hills
- the tannins are balanced and the oak is supporting.

<b>appellation</b>	sta. rita hills
<b>composition</b>	100% syrah
<b>vineyard source</b>	exclusively ampelos vineyard – one of the first to be <b>certified</b> sustainability in practice, organic and biodynamic
<b>alcohol</b>	14.8%
<b>pH</b>	3.56
<b>barrel aging</b>	18 months
<b>oak profile</b>	35% new oak (one french barrels & hybrid barrels that are american staves and french heads) the rest is neutral oak