

# ampelos cellars



## ***2008 santa barbara viognier***

### **harvest**

- 2008 the first pick was on september 8 with an early morning pick of viognier from jack mcginley vineyard and two days later we picked from vogelzang for the first time
- too optimistic about the crop level and the frost we had in the spring showed it's impact – we got only 1.7 and 0.9 ton
- we were not able to get any fruit from cuatro vientos due to the frost issues but we did a small bit of viognier from ampelos
- brix 25.2

### **wine making style**

- the grapes were gently pressed in a bladder press and the juice went immediately into stainless steel barrels for a long, slow and cold fermentation for ~23 days
- when the viognier from our vineyard came in we pressed it off into its own stainless steel barrel to keep it separate for the time being.
- all batches were inoculated with epernay2 yeast
- the wine never saw oak and did not go through malolactic fermentation
- january the tank went into the cold room for a month long cold stabilization
- added about 5% gewurztraminer from alisos vineyards to give it some more aromatics
- we sterile filtered and proceeded to bottling

### **character**

- wine is juicy, vibrant, lively, even rich with the nose perfumey and powerful offering meyer lemon, kaffir lime, white peach, tangerine, and mango.
- non-fruits include white flowers, citrus blossoms, honeysuckle, lemon pudding, herbs de provence (primarily lavender), with a hint of candied ginger. minerality comes across as dry stones.
- palate confirms the nose and the finish is big and long with a great bright acidity that allows continual evolution of the lingering flavors.

<b>appellation</b>	santa barbara county
<b>composition</b>	95% viognier & 5% gewurztraminer
<b>vineyard source</b>	jack mcginley, vogelzang, alisos & ampelos vineyard
<b>alcohol</b>	14.3%
<b>pH</b>	3.95
<b>barrel aging</b>	n/a
<b>oak profile</b>	n/a