

# Lambda



## 2005 pinot noir - "Λ" (lambda) ampelos vineyards - sta rita hills

**harvest:** on 9/20/2005, we started the second harvest from our own vineyard!! we picked 19 tons of clone 115 and 8 tons of clone pommard 04. the pinot harvest lasted until 9/27/2005. 2005 was a big crop year. with the vines trying to produce an exorbitant amount of clusters, we had to remind them what it means to make quality wine. this was a problem throughout the appellation and if we did not stay on top of the crop levels, the wine would suffer. with our vineyard consultant Jeff Newton leading the charge we dropped between 30-40% of our grapes to eliminate any green flavors. and alas, we were successful! pH: 3.58 TA 6.0 g/L

**fermentation:** after spending the night in a cold room to drop the fruit temperature, the grapes were de-stemmed into 1 ton open top fermenters. we cold soaked for 3-4 days and inoculated with BM45, RC212 and Assmanshausen yeasts to get the fermentation started. 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 following day the juice was racked into oak barrels and inoculated with ml bacteria.

**aging:** we use 35% new oak and 65% neutrals. new barrels are all French oak from Sirugue, Boutes, Radoux and TW Boswell. we kept the two different clones separate until the second racking where selected individual barrels from each of the clones. the wine has been aged in barrel for 17 months.

**tasting notes:** bursting with rich cherry notes and the underlying flavor of cola, this pinot shows us what one more year of growth can do for vines. the nose offers a hint of milk chocolate and blueberries. enjoy this wine with your summer cuisine from salads to quiche and especially barbeque. alcohol 14.5% pH 3.34 TA 6.9 g/L.

**production:** 1435 cases and 120 magnums produced - bottled March 28 2006. release july 2007

**other notes:** grapes from our vineyard were also sold to Samsara (Chad Melville). a small batch of selected barrels will be released as our "ρ" (rho) wine (430 cases) to be released spring 2008.

**what is this greek thing?** rebecca and i love greece. we 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 will be given a greek letter as a name. "Λ" is used mathematically as a cosmological constant - we will make this wine every year going forward. "ρ" is a correlation coefficient - each year we will make different blends of clones to optimize this wine