

# lambda



## 2006 pinot noir - “ $\Lambda$ ” (lambda) ampelos vineyards - sta rita hills

**harvest:** we began picking on october 4<sup>th</sup> and wrapped up on october 18<sup>th</sup> – another late harvest which gave us a long hang time. the older blocks of clones 115 and pommard were the first to be picked and then we moved on to harvesting for the first time our new blocks of 777, 667 and 828 clones. these new blocks have been inter-planted with 4% pinot gris to facilitate co-fermentation and co-pigmentation – it is believed that the pigments from the white grapes creates a darker wine by working with the red grapes pigments. with the additional clones (adding to our spice cabinet) we are developing some really nice complex wines.

the clonal composition is 61% clone 115, 5% 667 & 777, 3% 828 and 31% pommard. the yields were very low - about 1.69 tons to the acre.

**fermentation:** after spending the night in a cold room to drop the fruit temperature and avoid using dry ice, the grapes were gently de-stemmed into small 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 light press using our small, manual basket press (as we say our free membership to the gym). the following day the wine was racked into oak barrels and inoculated with ml bacteria.

**aging:** we use 30% new oak and 70% neutrals. new barrels are all French oak from sirugue, boutes, remond, marsannay and TW boswell. we kept the different clones as well as the press wine separate until the second racking where we blended the barrels from each of the clones. the wine has been aged in barrel for 17 months.

**tasting notes:** the bountiful red fruit dominates the black cherries and the underlying flavor of cola. accented with hints of exotic spice, gingerbread and warm earthiness. this sumptuous extract, smooth and elegant, like a ballet in rehearsal. a very layered wine that is softly framed by fine tannins. this third harvest from our estate vineyard shows how the vines are maturing. alcohol 14.4% . pH: 3.51 & TA: 0.59 g/100mL

**production:** 1059 cases of 750 mL and 38 1.5 L magnums bottled March 12, 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. “ $\Lambda$ ” is used mathematically as a cosmological constant as a big number – this is our largest production of wine that we make.