

Rho



2004 pinot noir - “ρ” (rho) ampelos vineyards - sta rita hills

harvest and fermentation: the grapes for the ρ pinot noir were processed similar to the λ pinot noir. picked in early september 2004 as the first harvest from our own vineyard. the picking was also a combination of clone 115 and pommard 04. pH of 3.51-3.60 and TA: 0.75-0.79. after de-stemming and light crushing, we cold soaked for 3 days and inoculating with bm45. we fermented in small, open top fermenters for 12-16 days with two daily punch downs followed by a week of extended maceration. we drained the free run (~80%) and gave the remainder a light press then racked into oak barrels where it under went malolactic fermentation.

aging and selection: for this wine we selected our favorite 6 barrels at the first racking with half of them new French oak. Before final blending we selected our favorite 4 of the barrels including two new ones – all done as blind tasting. and we realized that we had selected two new Boutes barrels – we love them!

tasting notes: similar to the λ “Lambda” this wine shows lots of dominating red fruit – raspberry, black cherry, sweet strawberry – there is a little more spice to it which balances well with the soft oak tannins. an even longer lingering finish with the fruit supported by the characteristic SRH cola. we are very proud of this wine.

production: 98 cases bottled march 06 – released May 2007

what is this greek thing? rebecca and i love greece. we were married there and visit there 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. “ρ” is a correlation coefficient – each year we will make different blends of clones to optimize this wine