

rosé of syrah

2007 rosé of syrah santa barbara county



harvest: this may be the wine we all find the most fun to make. we started the 07 rosé by picking almost 1/2 of the syrah grapes for this wine from the cuatro vientos vineyard on 9/30/2007. the fruit was crushed and destemmed and left to cold soak for three days until the remainder of the fruit arrived. on 10/3 we picked the rest of the fruit from this vineyard for a total of 2.3 tons. the newly picked grapes were pressed along with the previously crushed grapes and racked to a stainless steel tank. due to lower crop levels across the state in 2007 we had less rosé fruit than we had hoped for. peter and rebecca actively looked for other quality fruit and luckily were able to secure 1 ½ tons more from the alisos vineyard on 10/8/2007. we pressed these grapes in a bladder press and racked them into a stainless tank. **brix 23.5/24.5, 3.54 pH**

aging: both tanks were inoculated with yeast and began a long, slow and cold fermentation. Total fermentation time ~23 days. what makes our rose different is the crushing and cold soaking of the initial syrah grapes we picked. this not only gives us a beautiful glowing pink color but it adds a deep red mouth feel that we find lacking in many rosés. the wine is never touched by oak and does not go through malolactic fermentation. we want to keep the ripe flavor of the syrah grapes alive and allow for the natural aromas and flavors to come forward. in december the two tanks were blended and the wine went into the cold room for a month long cold stabilization. once finished, we sterile filtered and proceeded to bottling. now it was finally time for a cold glass!

tasting notes: the 07 rosé is like liquid fuschia in a glass. a nose of strawberries and watermelon give way to a mouth of ripe raspberries and currants. spicier than the '06, this rose is done in the provençal style with a soft tannin structure that comes from the 3 days of 35% skin contact we allow for. always great as an aperitif, or paired with fish, chicken or our favorite – spicy thai food!

production: 240 cases – bottled March 4th, 2008

what is this greek thing? rebecca and peter love greece. they 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 to truly represent what each wine represents.