



ampelos cellars



2017 sta. rita hills “nu” pinot noir

(barrel select – single clone)

certified sustainable in practice, organic, and biodynamic

harvest

- this very special pinot noir bottling is made with 100% single clone composition that we selected based on blind tasting of all 2017 pinot noir barrels in the spring of 2020. and clone 2a was a winner!
- on september 28 we picked the grapes from block 11. like it was the story in 2017 a relatively late picking but the clusters were looking great
- as it is our style, the grapes were hand picked and hand sorted in the vineyard using our portable sorting table
- the brix at harvest was relatively high at 25.8 – that is often what we see from this small block right below our home

wine making style

- after we harvested the fruit, it rested one day in our cold room to avoid using dry ice
- the fruit was then gently destemmed and cold soaked for 3-5 days until the fermentation started. in 2017 we started doing pump-overs for the first 3-4 days to facilitate early extraction
- after the cold soaking we hand punched each small fermenter twice a day to assist the extraction of colors, tannins and flavors.
- after 8 days the native yeast had completed fermentation and we started tasting each lot frequently to determine optimized extended maceration – for clone 2a it was 13 days. when we decided the wine was ready it was gently drained out and we pressed the skins lightly before racking it to barrels
- we do not add any artificial color, tannin powder, fermentation aids or nutrients and we don't add acid to adjust the pH/acid balance of the juice or wine
- we let the native malolactic bacteria do their job in the barrels - we do not inoculate for ml fermentation
- after two and a half years of barrel ageing Rebecca, Jesse and Peter tasted through all the 2017 barrels and selected our favorite 5 barrels of clone 2a – blind tasting!
- it was barrel aged for 33 months and only racked once for final integration five months before bottling. it is unfiltered and unfiltered – as all our red wines are

characters

- fabulous deep dark garnet red
- 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
- long lingering smooth finish with the fruit supported by the characteristic sta. rita hills cola
- this is a big pinot noir – we think it is an amazing expression of the vineyard!

appellation	sta. rita hills
composition	100% pinot noir clone 2a
vineyard source	exclusively ampelos vineyard – the first to be certified sustainability in practice, organic and biodynamic
alcohol	14.0%
pH / acid	3.61 /6.10

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barrel aging

33 months

oak profile

20% new french oak: one boutes barrel