



# ampelos cellars



## 2018 sta. rita hills "lambda" pinot noir

*certified* sustainability in practice, organic, and biodynamic

### harvest

- midnight grape harvest started on september 17 with clone 667 and wrapped up on october 3 with clone 828 – a nice harvest due to the mild temperatures in the fall
- as it is our style, the grapes were hand picked and hand sorted in the vineyard using our portable sorting table
- the ton per acre yields were a little over two and a half. and as the grapes arrived at the winery we noticed good colors, acids and flavor concentration
- the brix ranged between 23.0 and 24.5 with well balanced pH

### wine making style

- after we harvested the fruit, it rested one day in our cold room to avoid using dry ice
- as we destemmed we continued with our experiments with co-fermentation: let some of the clones ferment together to "emulate" the burgundy massal style. we made 8 different co-fermentation lots using most of our pinot noir clones
- the fruit was then cold soaked for 3-7 days until the native yeast fermentation kicked in
- we hand punched each small fermenter twice a day to assist the extraction of colors, tannins and flavors
- after 6-14 days the native yeast had completed fermentation and we started tasting each lot frequently to determine optimized extended maceration – 9 to 18 days depending on the clone. 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
- the only thing we do to modify the flavors from mother nature is using limited amount of french oak barrels
- the wine is unfinned and unfiltered

### character

- fabulous deep dark garnet red
- filling noses and palates with bold notes of cherry cola, spice and smooth minerality
- a blend of five different clones is show cased with a smooth mellow finish of dark cherry and mediterranean spice
- brimming with aromas of raspberry, boysenberry and rich blueberry cola and demonstrates a truly elegant burgundian nose

<b>appellation</b>	sta. rita hills
<b>composition</b>	99% pinot noir, 1% pinot gris
<b>vineyard source</b>	exclusively ampelos vineyard – the first to be <i>certified</i> sustainable, organic and biodynamic. clonal composition: 26% pommard, 19% 459, 15% 777, 15% 828, 13% 115, 10% 667 and 3% 2a

<b>alcohol</b>	14.0%
<b>pH / acid</b>	3.62 / 7.2g
<b>barrel aging</b>	29 months
<b>oak profile</b>	16% new french oak and 84% neutral oak