ampelos cellars

2019 sta. rita hills "delta" grenache

first in the US to be certified sustainable, organic and biodynamic

harvest

- grenache from the estate is always the last pick of the year. in 2019 we picked on october 23 and the grapes were in excellent shape
- grenache is typically coming in with higher yields – this year around 5 ton per acre. grenache has large clusters but with intense flavors
- sugar levels at harvest was at 25.1 with the typical balanced SRH acid and pH. we just love working with cool climate grenache!

wine making style

- the fruit spent the night in a cold room to drop the fruit temperature
- the grapes were de-stemmed into two 1½ ton open top fermenters. we always chew on the stems as we destem and chew the stems to determine if we like the flavors – this year we did not feel that the stems were ripe or had the right flavors to be included
- the fermenters cold soaked for 7 days until the native yeast fermentation started
- after just 6 days, with 2 daily punch downs, we drained the free-run (~80%) and gave the remainder a gentle press. at this time the wine was still fermenting but to avoid too high tannin extraction we decided to get the wine off the skins. after 2 more days in tank the wine finished fermentation
- the wine was racked into oak barrels where the native malolactic fermentation started
- no racking, fining or filtering

character

- starts with deep, ruby red hues
- the nose indicates candied cherries, floral notes, strawberry and a little cinnamon
- the palate delivers the strawberry, blueberries and other red fruit components. silky texture with medium and soft tannins.
- a playful wine - "ages gracefully" has never described a wine better than our grenache!

appellation	sta. rita hills
composition	100% grenache – alban clone – no stem inclusion
vineyard source	exclusively ampelos vineyard block 5
certified	sustainability in practice, organic and biodynamic
alcohol	14.0%
pH/acid	3.54/6.2 g/L
barrel aging	33 months
oak profile	20% new oak