



ampelos cellars



2019 sta. rita hills "gamma" syrah

certified sustainability in practice, organic, and biodynamic

harvest

- our syrah harvest was october 15-16 with the 470 from block 6. the nice, warm summer was good for syrah that ripened really well – the weather cooperated and the grapes were in good shape when they arrived at the winery – flavors, color, tannins, acids and structure was balanced and ready
- brix was relatively low ranging from 22.5 to 24.0, pH between 3.51 and 3.67. these good sugar levels, great acids and combined with the characteristics described below it is truly amazing the balance we can get in syrah from our cold clima vineyard in sta. rita hills! balance is the key.

wine making style

- the fruit spent the night in a cold room to drop the temperature
- the grapes were de-stemmed into small 1½ ton open top fermenters.
- cold soaked for 6 days after which the natural, wild fermentation kicked in. all native yeast fermentation
- fermentation finished in 8 days with 2 daily punch downs
- after 5 days of extended maceration we drained the free-run (~80%) and gave the remainder a gentle press
- the wine was then racked into oak barrels allowing the natural, wild malolactic bacteria to begin the secondary fermentation
- the wine was not racked but spent almost 3 years barrel aging – it is unfined and unfiltered
- from barrel tasting we decided to use exclusively clone 470 for this years blend

character

- syrah, our 'black beauty' of the sta. rita hills never fails to deliver a dark rich garnet hue filled with a back palate of earth and spice that makes a statement
- with the cool temperatures and ocean fog that we receive, our syrah clusters have a very long hang time. this weather and slow maturation process give gamma balanced notes of white cracked pepper, earthy blueberry, floral notes and Indian spice.
- a kick of chocolate cherries and slate minerality bring finish to this great ride.

appellation	sta. rita hills
composition	100% estate syrah clone 470
vineyard source	ampelos vineyard
alcohol	14.0%
pH /acid	3.55 / 4.3
barrel aging	33 moths
oak profile	20% new oak: one sequin-moreau french barrel and one tw boswell hybrid barrel with american staves and french heads. the rest is neutral oak