



ampelos funky town

2021 orange albarino - santa barbara county

harvest

- our second orange wine – again from albarino. having a lot of fun making this skin fermented “white” wine!
- on october 9 we picked the albarino from martian vineyard. we decided to give the grapes a little more hang time - we knew the tannin structure of the grapes would be important and waited until the grapes had the right balance

wine making style

- as opposed to white wine making, where we press the grapes the day of harvest to separate the juice from skins, seeds and stems, we treated these grapes just like they were red grapes: they were destemmed into one of our fermenters and left on their skins
- after destemming they cold soaked for 3 days with two daily pump-overs
- we let the fermenters reach room temperature after which the natural, wild fermentations kicked in. no man-made yeast – we just let nature do her job.
- the fermenters were hand punched twice a day to facilitate optimal extraction of colors, tannins and flavors. the flavors during fermentation were awesome! tannins in white wines? yes!
- after completed primary fermentation we drained the free run to tank and gently pressed the rest
- when the wine had settled for a few days, we racked it into two stainless barrels
- we did not start the secondary fermentation (malolactic) – we like the crisp malic acid
- the wine is a little cloudy from the skin fermentation we decided not to filter it – it’s a “funky town” wine!

character

- color is orange/green with a little cloudiness
- nose is tangerine, goose berries and wet slate
- flavors deliver the what the nose promises – this is what we call “a handshake” wine. it also has a nice tannin structure with good minerality and firm acids

appellation	santa barbara county
varietals	100% albarino
vineyard sources	martian vineyard
alcohol	13.9%
production	65 cases
pH/acid	3.89/5.1g at bottling