



ampelos funky town



2021 sta. rita hills - piquette

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

harvest

- the 2021 harvest started a little later than normal with relatively good yields. the syrah we used for the piquette were picked late October and the grenache on november 5.
- the piquette is based on syrah and grenache

wine making style

- this is our second vintage of piquette. inspired by the 19th century tradition of the european farmworkers and peasants. a low-level alcohol, second fermentation of pomace turning into a refreshing beer-alternative. we decided to give it a try again in 2021. since we still cant find that piquette-for-dummies-book we experimented with seven different batches – and none failed this time!
- we used the pressings of freshly picked syrah and grenache (from our rose program), dumped them into a fermenter and rehydrated them.
- we also used the pressings from the syrah and grenache fermented for red wine and rehydrated that as well
- right away the batches started refermentation. we performed two daily punch downs – as much as we could...
- after 10-14 days we pressed the batches (again) and the piquette was racked to stainless tanks for settling
- then racked again to stainless steel barrels
- we experimented with second fermentation to create the sparkling effect. worked fine this time!
- the piquette was blended and a pet-nat light fermentation was initiated through a liqueur de tirage addition: this is a small addition of yeast and sugar – just enough to start a small fermentation in the bottles to create the sparkling effect. then hand filled into champagne glass and crown capped.
- after three weeks we checked the bottles and noticed the desired bubbles

character

- color is bright fuchsia – looks like it will glow in the dark
- nose is raspberries, hints of pomegranate and cranberries. with a little funk...
- nice minerality and firm acids

appellation	sta rita hills 100% estate
varietals	62% syrah and 38% grenache
vineyard sources	ampelos vineyard -block 3, 4, 5, 6 and 7
alcohol	7.0%
production	140 cases – 750 mL champagne glass with crown caps
pH/Acid	3.61/6.1g at bottling