

# ampelos cellars





## 2022 viognier - santa barbara county

#### harvest

- our goal with the viognier is to pick grapes when the flavors are bright and focused with notes of stone fruit, pear and pineapple – it sometimes takes a little extra hang time to get there but we have learned that viognier ultimately will – without getting to sugar ripe.
- 2022 harvest was on the later side and with nice yields. we got a good hang time and the grapes retained their acids.
- the grapes are mostly from martian vineyard (picked 22 september) supplemented with a little estate fruit (picked the next day). although we had six days with very hot weather early september we think 2022 ended up being a great year in the vineyards
- both vineyards are organic and biodynamic certified

### wine making style

- the wine making goal for the viognier is to retain the flavors of the freshly picked fruit and not to mask it with oak or any other distractions – all natural winemaking
- we cold fermented based on native yeast at around 50 degrees for a month to retain these fruit flavors – the volatile esters that otherwise can disappear with warmer fermentations
- the wine does not go through the second (malolactic) fermentation that way we keep the
  minerality as well as the crispness of the fruit in the wine
- to reduce our energy use we have replaced the electricity hungry, traditional cold stabilization
  with a product based on manoproteins the results are amazing and we feel even more "green"
  by doing so.

#### character

- nose is bright, juicy, vibrant, lively, even rich.
- pops of honeysuckle, peach pie, apricot and lime sorbet with a nice coating of the mouth
- filling the palate with boss pear, more stone fruit and slate gravel
- finish is big and long with bright acidity and lingering, refreshing fruit flavors

appellation	santa barbara county
composition	100% viognier
vineyard source	martian (90%) and estate (10%)
alcohol	13.9%
pH/acid	3.69/5.5g
barrel aging	none – all stainless steel