ampelos cellars

2011 sta. rita hills "lambda" pinot noir

certified sustainable in practice, organic, and biodynamic

harvest

- early morning grape harvest started on September 30th with our clone 115 (pretty early) and wrapped up on october 22nd with our 777 (usually our late riper)
- we harvested our older blocks of 115 and pommard along with the our new blocks that came online in 2006 which consists of clones 115, Pommard, 667, 777, 828 and 2A. The newer blocks are inter-planted with 4% pinot gris to facilitate co-pigmentation
- due to the challenging weather in 2011 yields were below average at 1.64 tons per acre.
- the brix ranged between 24.3 – 26.9

wine making style

- after we harvested the fruit, it rested one day in our cold room to avoid using dry ice
- the fruit was then cold soaked for 3-5 days until the wile yeast fermentation kicked in
- we hand punched each small fermenter twice a day to assist the extraction of colors, tannins and flavors
- after 6-12 days the primary fermentation was completed and we started tasting each lot daily to determine optimized extended maceration. when we decided the wine was ready we gently drained out and pressed the skins lightly before racking it to barrels
- the wine is unfined and unfiltered

character

- fabulous deep dark garnet red
- filling noses and palates with bold notes of cherry cola, spice and smooth minerality
- a blend of six different clones is show cased with a smooth mellow finish of dark cherry and mediterranean spice
- brimming with aromas of raspberry, boysenberry and rich blueberry cola and demonstrates a truly elegant burgundian nose

appellation	sta. rita hills
composition	100% pinot noir
vineyard source	exclusively ampelos vineyard – one of the first to be ***certified*** in sustainability in practice, organic and biodynamic
alcohol	14.4%
pH	3.53
barrel aging	29 months
oak profile	35% new french oak and 65% neutral oak

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