



ampelos cellars

2011 sta rita hills “syrache” syrah/grenache

certified sustainable in practice, organic, and biodynamic



harvest

- harvest began with the syrah on september 24 and ended with the estate grenache on november 20 – a long harvest!
- crop levels were at 2.6 ton/acre for estate fruit
- high color and flavor concentration and sugar levels between around 25.5 and 28.1 brix.

wine making style

- the fruit spent 24 hours in a cold room to drop the fruit temperature and avoid dry ice
- the grapes were de-stemmed and crushed into small 1 ½ ton open top fermenters
- cold soaked for a few days until the wild yeast kicked in
- after 12-16 days, with 2 daily punch downs, we drained the free-run (~75%) and gave the remainder a gentle press using our small, manual basket press
- the juice was racked into oak barrels and allowed for the wild malolactic fermentation to begin
- the wine was racked twice during the barrel aging
- the wine is un-fined and unfiltered

character

- the wine promises bright fruit with a palate pleasing array of cherry, blackberry and plum
- while deeper notes of cracked pepper and chocolate whisper “pour me another glass...”.
- strong, but balanced tannins make this wine very food friendly and will allow plenty of aging time

appellation	sta rita hills
composition	75% syrah - 25% grenache
vineyard source	ampelos vineyard and JSV
alcohol	14.2%
pH	3.24
barrel aging	19-21 months
oak profile	35% new oak (mostly french barrels and a few hybrid barrels made with american staves and french heads) 65% neutral oak