



# ampelos cellars

## 2013 sta. rita hills “gamma” syrah

*certified* sustainability in practice, organic, and biodynamic

### harvest

- we started harvesting syrah on october 22 with the cool temperatures and ocean fog that we receive, our syrah clusters have a very long hang time and are always not harvested until late in the season
- we started harvesting our estrella clone, moving onto 470 and finishing up on november 8<sup>th</sup> with clone 383
- the crop levels were better in 2013 than the past 2 years – the estrella section was low at 1.69 ton per acre and the new blocks (383 and 470) came in at 2.29 tpa. low yields for syrah but great quality
- brix ranged from 24.3 to 25.8, pH between 3.53 and 3.71 and TA 5.25 – 6.4

### wine making style

- the fruit spent the night in a cold room to drop the temperature
- the grapes were de-stemmed into small 1½ ton open top fermenters
- cold soaked for 3-5 days after which the natural, wild fermentation kicked in. we do not use any man-made yeast any longer – we just let mother nature do her job.
- after 12-16 days, with 2 daily punch downs, we drained the free-run (~80%) and gave the remainder a gentle press
- the wine was then racked into oak barrels allowing the natural, wild malolactic bacteria to begin the secondary fermentation
- the wine was not racked but spent almost 3 years barrel aging – it is unfinned and unfiltered

### character

- syrah, our ‘black beauty’ of the Sta. Rita Hills never fails to deliver a dark rich garnet hue filled with a back palate of earth and spice that makes a statement
- with the cool temperatures and ocean fog that we receive, our syrah clusters have a very long hang time. this weather and slow maturation process give gamma balanced notes of white cracked pepper, earthy blueberry, floral notes and Indian spice.
- a kick of chocolate cherries and slate minerality bring finish to this great ride.

<b>appellation</b>	sta. rita hills
<b>composition</b>	100% estate syrah – clones: 37% estrella, 32% 470, 31% 383
<b>vineyard source</b>	ampelos vineyard
<b>alcohol</b>	14.2%
<b>pH</b>	3.57
<b>barrel aging</b>	32 months
<b>oak profile</b>	37% new oak (mostly french oak barrels but two hybrid barrels with american staves and french heads) the rest is neutral oak