



# ampelos cellars



## 2017 sta rita hills - rose of syrah

### 1<sup>st</sup> in the US to be certified sustainable, organic & biodynamic

#### harvest

- our goal with the rose is to harvest the grapes when they have fresh and bright aromas and flavors and retain these during the fermentation. we therefore pick the syrah and grenache grapes 3-4 weeks earlier than we would have done if the goal was to make a red wine. the grapes we used for this vintage are for the first time 100% estate fruit – including the riesling!
- the 2017 harvest was like 2016 a bit early and with decent yields. the first grapes harvested for the rose were estate riesling – the new block 14 planted in 2013. on September 9 we picked 1975 pounds of grapes - plenty for the rose and also a little extra for a small bottling of 100% Riesling! It is always a painful thing to pick from these steep slopes with narrow rows...but great flavors!
- just a week later it was time for the syrah to come in from our block 7. we let 1/3 of it hang for another two weeks to get a little more ripeness in the skins and picked on oct 2. we also decided to pick a little from a newly grafted section of syrah clone 470 the next day and finally on the 7<sup>th</sup> we picked the estate grenache
- sounds complicated? it was – but now all the building blocks were in place!

#### wine making style

- our overall rose style is to keep the fresh and balanced flavors of the syrah grapes alive and allow for the natural aromas and flavors to come forward.
- a third of each of the syrah as well as the grenache batches were de-stemmed, crushed and cold soaked for 3 days to extract the beautiful glowing pink color and contribute with a deep red-wine alike mouth feel with light tannins and structure. the other two thirds were gently pressed within hours of harvest. the small riesling batches were also pressed – now all the components were in stainless tanks and barrels!
- from 2011 we have not been using commercial yeast for fermentation – but rather let mother natures wild yeast do the job. as the different components arrived we watched them start fermenting and enjoyed the flavors develop during a long, cold and slow fermentation – average fermentation time was around 27 days at 50F
- none of the batches were in contact with oak and they did not go through the second (malolactic) fermentation. before bottling we did the blending of the components, fined and filtered them
- 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

- color is bright pink/salmon – looks like it will glow in the dark - a little lighter than previous years
- nose are hints of fresh strawberries, with watermelon, pomegranate, jolly rancher and pink lady apples
- minerality is crisp and slate-like; palate of white lilies, bright red fruit and herbs – nice tropical lift from the riesling
- finish is long & filled with the aforementioned fruits. nose of straw- and raspberries, with watermelon and pomegranate

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| <b>appellation</b>      | santa rita hills (100% estate – for the first time!) |
| <b>varietals</b>        | 77% syrah, 17% grenache and 6% riesling              |
| <b>vineyard sources</b> | ampelos block 3,4, 7 and 14                          |
| <b>alcohol</b>          | 13.9%  |
| <b>ph/acid</b>          | 3.38/6.1g at bottling                                |

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