



ampelos cellars

santa barbara county viognier

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
- we had very warm season and so picked the fruit earlier than normal on the 7th of October.
- in general the crop load was pretty good from our vineyard and flavors were very promising

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 other distracting components
- we cold fermented it at about 50 degrees for about a month to ensure that the fruit flavors do not burn off
- 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 new product based on manoproteins – the results are amazing and we feel even more “green” by doing so. the wine was finally sterile filtered before bottling.

character

- wine is juicy, vibrant, lively, even rich.
- pops of peach pie, apricot and lime sorbet
- filling the palate with slate gravel
- finish is big and long with bright acidity and lingering flavors
- nose is perfumey and powerful but not overly floral

appellation	Santa Barbara County
composition	100% viognier
vineyard source	durvirita vineyard
alcohol	14.1%
pH	3.81 – 3.95 at harvest; 3.65 at bottling
barrel aging	n/a
oak profile	none