



ampelos cellars

2012 sta. rita hills pinot noir

harvest

- grapes were picked from three different santa rita hills vineyards
- our own ampelos vineyard, the relatively new john sebatiano vineyard – great stuff to work with!
- for each block we kept on checking the fruit to ensure the optimal harvest time
- grapes were picked between september 22 and october 22 – a long harvest!
- the clusters were carefully hand inspected and sorted during the picking to eliminate anything but the best fruit using our specially developed mobile sorting table

winemaking style

- after harvesting the fruit, it stayed 24 hours in our cold room to avoid the use of dry ice
- cold soaked for 3 days after which the natural, wild fermentation kicked in. we did not use any man-made yeast – just let nature do her job. the flavors during fermentation were awesome!
- hand punched twice a day to facilitate optimal extraction of colors, tannins and flavors
- after primary fermentation we kept the free run separate, pressed the rest and barreled down after a day of settling
- the composition is 43% clone 115 13% 828, 7% 459 20% Pommard 4 and 17% 777
- the wine is also un-fined and unfiltered – as all our red wines are

character

- this pinot has a wonderful youthfulness about it that develops into a voluptuous mouth feel with fine tannis
- offerings of dark cherry, rich cola and butterscotch with well-worn leather and spice
- a glimpse of earthy musk and more cherries cap off the nose.
- like the perfect playlist, the fruit for this wine was carefully selected, aged in French oak and the result - a killer wine for every occasion.

appellation	sta. rita hills
composition	100% pinot noir
vineyard source	50% ampelos, 30% john sebastiano
alcohol	14.1%
pH	3.50
barrel aging	14 months
oak profile	23% new french oak and 77% neutral oak