

# the wine trust

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## Background

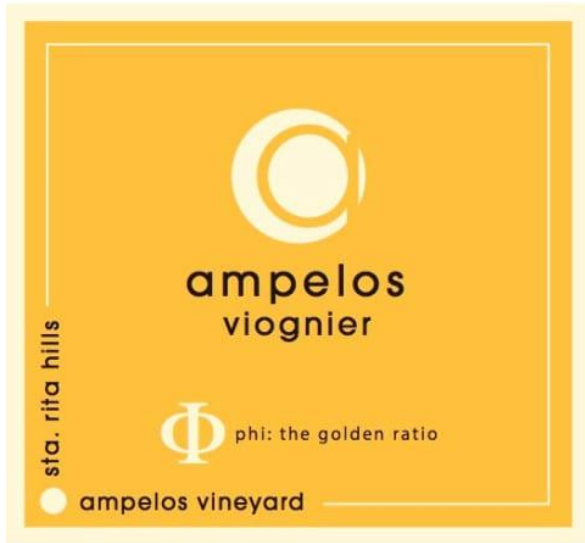
**Winery:** Ampelos

**Country:** US

**Region:** California – Sta. Rita Hills

**Established:** 2001

**Description:** Peter and Rebecca Work left corporate careers to establish Ampelos Cellars in the Sta. Rita Hills AVA. The 82 acre winery focuses on Pinot Noir as well as Rhone-varietal and is named after the Greek word for vine. One of the first vineyards in the US to be Certified Organic and Bio-Dynamic, Ampelos is situated in an east-west valley opening to the Pacific Ocean and the wines reflect this cooler climate with textural depth, an excellent core of acidity and lively fruit flavors.



## Wine Notes – 2018 Ampelos Cellars Phi Viognier Sta. Rita Hills

Peter and Rebecca Work purchased the 82 acres of land that constitute Ampelos Cellars in 1999. In late 2001, a fortuitously missed meeting in New York on Sept 11 led to a life reappraisal as the couple left the corporate world to pursue their dream of becoming viticulturalists. By the mid-2000s, Ampelos had moved towards fully organic winemaking, participating in California's pilot program for SIP (Sustainability in Practice) certification. The winery is now fully certified organic, sustainable and bio-dynamic. The 2018 Sta. Rita Hills Phi Viognier is sourced from three distinct vineyards within the AVA, including Ampelos' own estate vineyard. In keeping with the winery's organic focus, the winemaking style is decidedly minimalist, with as little intervention as possible, and no use of oak. The result is a vibrant and juicy wine with bright acidity and rich fruit – the perfect expression of the sunny and warm Santa Barbara climate and world-class terroir.



- 90 points

## Technical Specifications

<b>Varietal Composition:</b>	100% Viognier
<b>Vineyard Region:</b>	Sta. Rita Hills, Santa Barbara County, California – Shokrian (59%), Martian (22%) and estate (19%) vineyards
<b>Vine Age / Yields:</b>	Various
<b>Production Volume:</b>	~450 cs total
<b>Vineyard Characteristics:</b>	Various
<b>Wine-Making / Vinification:</b>	Sustainably-farmed, native yeasts, early-morning hand-harvested, gentle destemming, no crushing 30-day cold fermentation stainless steel, no lees contact, 5 months aging in stainless steel, 2 months bottle aging, filtered, unfined
<b>Alcohol / Volume:</b>	13.9%
<b>pH:</b>	3.59
<b>Acidity:</b>	5.5 g/L

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*This is fermented and aged in stainless steel with no secondary fermentation. It opens in floral honeysuckle and a hint of fresh grass, with notes of peach and tropical vanilla. Lively acidity boosts its light-bodied frame.*

**90 points, Wine Enthusiast – July 1, 2019**