

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 Pinot Noir Sta. Rita Hills (Organic / Bio-Dynamic)

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 Pinot Noir comes entirely from the Ampelos Cellars estate vineyard. In keeping with the winery's organic focus, the winemaking style is decidedly minimalist, with as little intervention as possible. The result is a balanced pinot that expresses the beautiful terroir of the Sta. Rita Hills.

Technical Specifications

Varietal Composition:	100% Pinot Noir
Vineyard Region:	Ampelos Estate Vineyard, Sta. Rita Hills, California
Vine Age / Yields:	5-15 years old on average
Production Volume:	850cs total
Vineyard Characteristics:	Tierra loam, tierra sandy loam, botella clay loam
Wine-Making / Vinification:	Sustainably-farmed, native yeast, early-morning hand-harvested, cooled 24 hours after picking, gentle destemming, no crushing Cold soak, 20-day fermentation on lees in small fermenters, 40-day extended maceration, native yeasts, 10 months aging in barrel (12% new oak), native malolactic fermentation, unfiltered / unfined
Alcohol / Volume:	14.0%
Residual Sugar:	0 g/L
pH:	3.63
Acidity:	5.9 g/L