

# 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 – 2019 Ampelos Cellars Pinot Noir Sta. Rita Hills (Organic / Bio-Dynamic)

Peter and Rebecca Work purchased 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 was a participant in California's pilot program for SIP (Sustainability in Practice) certification and is now fully certified organic, sustainable and bio-dynamic. The 2020 Sta. Rita Hills Pinot Noir comes entirely from the Ampelos Cellars estate vineyard. The winemaking style is decidedly minimalist, with as little intervention as possible, resulting in a balanced gem that expresses its beautiful terroir.

## Technical Specifications

<b>Varietal Composition:</b>	100% Pinot Noir
<b>Vineyard Region:</b>	Ampelos Estate Vineyard, Sta. Rita Hills, California
<b>Vine Age / Yields:</b>	15-20 years old on average
<b>Production Volume:</b>	~1100cs total
<b>Vineyard Characteristics:</b>	Tierra loam, tierra sandy loam, botella clay loam
<b>Wine-Making / Vinification:</b>	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, 18-20 day fermentation on lees until pressed off, native yeasts, 11 months aging in barrel (12% new oak), native malolactic fermentation, unfiltered / unfined <35ppm sulfites, 1 month bottle age prior to release
<b>Alcohol / Volume:</b>	14.0%
<b>Residual Sugar:</b>	0 g/L
<b>pH:</b>	3.59