

# the wine trust

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## Background

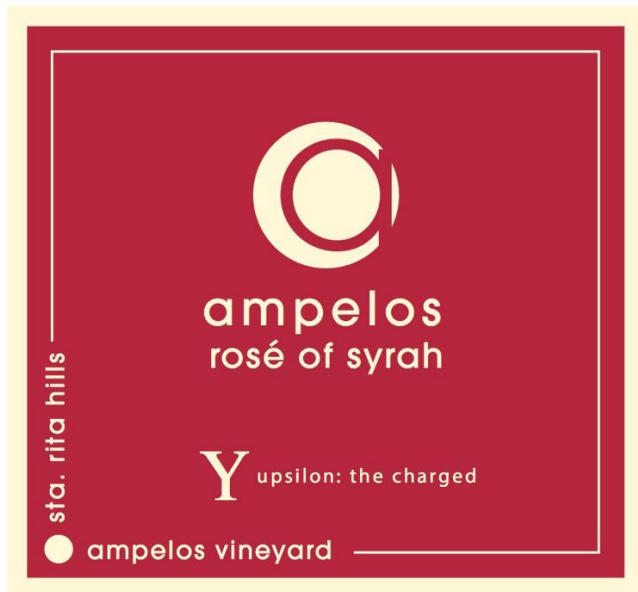
**Winery:** Ampelos

**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 – 2020 Ampelos Cellars Rose of Syrah 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 2020 Rose of Syrah Sta. Rita Hills is a blend of Syrah, Grenache and Riesling entirely from the Ampelos estate vineyard. The color is a bright salmon and the nose features strawberry, watermelon and pomegranate notes. On the palate, bright red fruit and light herbs abound, framed by a crisp, slate-driven minerality. The finish is long and fruit dominated. The wine sees no oak, thus preserving the amazing, fresh California fruit core.

## Technical Specifications

<b>Varietal Composition:</b>	75% Syrah, 19% Grenache, 6% Riesling
<b>Vineyard Region:</b>	Sta. Rita Hills, Santa Barbara County, California – Ampelos Estate
<b>Vine Age / Yields:</b>	10-15 years old on average
<b>Production Volume:</b>	350 cs total
<b>Vineyard Characteristics:</b>	Tierra loam, tierra sandy loam, botella clay loam soils
<b>Wine-Making / Vinification:</b>	Sustainably-farmed, native yeasts, early-morning hand-harvested, 1/3 <sup>rd</sup> of the grapes were destemmed, crushed and cold-soaked for 2 days, remaining grapes gently pressed immediately after harvest 10 distinct batches of grapes, long/cold fermentation in stainless steel for 28 days, no oak, no malo, filtered and fined
<b>Alcohol / Volume:</b>	13.8%
<b>Residual Sugar:</b>	0 g/L
<b>pH:</b>	3.59