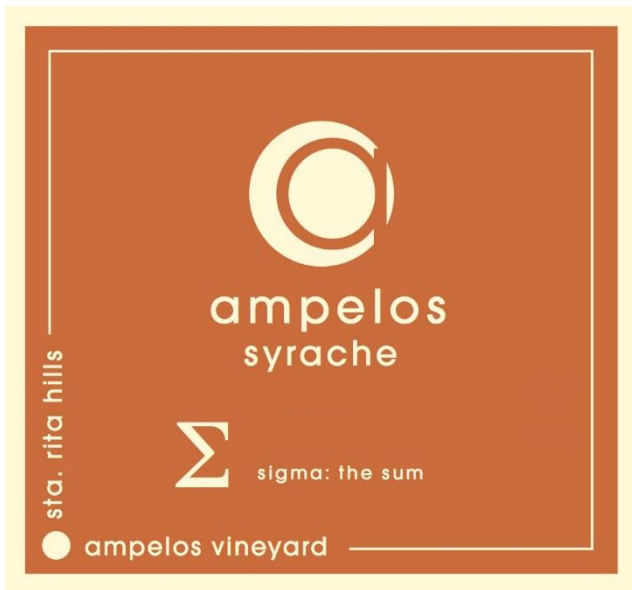


the wine trust

HERITAGE • TRADITION • CRAFT



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 – 2017 Ampelos Cellars Sigma Syrahe 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 Sustainability in Practice certification. The winery is now fully certified organic, sustainable and bio-dynamic. The 2017 Sta. Rita Hills Sigma Syrahe is a southern Rhone-style blend sourced entirely from the Ampelos estate vineyard. The winemaking style is minimalist, with as little intervention as possible. The result is a bright, pure expression of dark, ripe berries, a hint of classic Syrah flavors and balanced tannins – a Santa Barbara x Chateauneuf beauty!

Technical Specifications

Varietal Composition:	67% Syrah / 33% Grenache
Vineyard Region:	Sta. Rita Hills, Santa Barbara County, California – Ampelos vineyard
Vine Age / Yields:	5-15 years old on average
Production Volume:	750 cs total
Vineyard Characteristics:	Tierra loam, tierra sandy loam, botella clay loam
Wine-Making / Vinification:	Organic/Sustainable/Bio-Dynamic, native yeasts, early-morning hand-harvested, gentle destemming with 24 hours in cold room to drop temperature, crushed into 1.5 ton open-top fermenters For Syrah – 8-10 day cold soak, 10-14 day native yeast fermentation, 3-6 days on skins, free-run drained, remainder gently pressed Racked to oak barrels (10% new) for malo (4 months) and 28 months of aging, 12 months bottle aging, unfiltered / unfined
Alcohol / Volume:	14.0%
Brix:	23.0-25.5
Acidity:	6.3 g/L