

# Ampelos Cellars 'Lambda' Pinot Noir

## THE FACTS

REGION: California

APPELLATION: Sta. Rita Hills

CEPAGE: 100% Pinot Noir

WINEMAKING: hand picked; de-stemmed; cold soak 5 days;  
wild yeast & wild ML; no racking, fining or filtering

AGING: 30 months barrel aging and 1 year bottle aged

PRODUCTION: 700

## THE STORY

In 1999, Rebecca and Peter Work purchased 82 acres in what would later become the Sta. Rita Hills appellation, and named it "Ampelos," the Greek word for vine. Located in the cool climate area of the eastern Sta. Rita Hills, Ampelos Vineyard & Cellars is resolute in their passion to produce hands-on, minimally invasive wines. The vineyard is the first in the U.S. to be certified Sustainability in Practice, Organic, and Biodynamic. The combination of carefully nurtured vines, sustainable farming, hand-sorted fruit, eco-friendly winemaking, and a true passion for the land make for wines that are elegant, unique, and supremely drinkable.

## THE ADJECTIVES

OVERALL: brimming aromas - truly elegant

AROMAS / FLAVORS: filling noses and palates  
with bold notes of cherry cola, spice and smooth  
minerality

MOUTHFEEL: smooth mellow

## THE SELLING POINTS

Sta Rita Hills pinot; long pallet; certifications; elegant

SUSTAINABILITY: Certified Sustainable, Certified  
Organic, Certified Biodynamic, Vegan, Natural  
Fermentation

