

Ampelos Cellars Pinot Noir SRH

THE FACTS

REGION: California

APPELLATION: Sta. Rita Hills

CEPAGE: 100% Pinot Noir

WINEMAKING: Spontaneous, native fermentation with twice daily punchdowns and one month extended maceration; unfiltered and unfined

AGING: 11% new French oak

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: Fresh & elegant

AROMAS / FLAVORS: Cherry cola and rhubarb with delicate florals and hints of smoked earth

MOUTHFEEL: Fine grained tannins with tangy acids

THE SELLING POINTS

SUSTAINABILITY: Certified Biodynamic, Certified Organic, Certified Sustainable, Vegan, Minimal Intervention / Augmentation, Natural Fermentation

