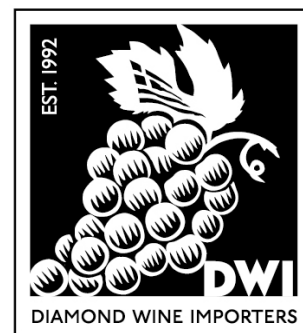


Alpha Estate

Pinot Noir, EcoSystem



"...one of those hot estates that should draw consumer attention. This winery has is making terrific wines." - Robert E. Parker's The Wine Advocate



Dedication to the Greek vineyards brought winemaker Angelos Iatridis to the Amyndeon ECOSYSTEM. There he met vine grower Makis Mavridis and they both met the inspiration for the creation of the most diversified, for its function and structure, viti-viticulture exploitation. The term ECOSYSTEM expresses the reasonably delineated land and space interactions over time, between living organisms and their environment. The term derives from the Greek work OIKOS, which means house, the space we live on.

The Amyndeon ECOSYSTEM is gifted with unique soil and geological features (light sandy soils, poor in organic matter with excellent drainage capacity, located on top of a calcareous alluvial substrate created by the earlier lacustrine deposits into which root systems with dense branching and dense capillary roots are formatted). It enjoys exceptionally balanced climate conditions (which are determined by the altitude of the plateau and the two adjacent lakes), especially during the crucial months of maturation, fully responsive to the high demands for a balanced viticulture.

Varietal Composition:	Pinot Noir 100%
Location:	STROFI 2.04 ha. single block, 40°41'23.96"N - 21°42'15.12"E
Region:	Amyndeon Viticulture Zone
Vineyard:	120ha of linear, single block vineyard, altitude of 620 - 710m
Vinification:	Destemming, light crushing, cold soak - skin contact, alcoholic fermentation by indigenous flora isolated from the specific block, at gradual increasing temperatures with "pigeage", maintenance of wine "sur lies" for 8 months with regular stirring. 12 months in new Allier - Bertrange French oak casks medium grain, white toast and 12 months in the bottle before release. No treatment or filtration before bottling.
Winemaker Notes:	Bright ruby color with light red hints. A wine of great intensity, balance and structure. Depth and concentration balanced by the fresh acidity and minerality that are typical to the location. Influenced by new oak, their subdued, alluring aromas, characterized from wild berries, with hints of spiced black plums, raspberries and cocoa seduce the educated palate, as does the vibrant acidity.