



WINEMAKER NOTES

The 2015 vintage is a true expression of the drought season Amador County was facing. The head pruned vines are sitting on decomposed granite and 100 % dry farmed with organic techniques.

Amador Grenache has an amazing structure with flavors of blackberries, caramel and cocoa and a round, supple mouthfeel. Complex yet simply delicious. Pair with baby back ribs, hearty soups, and aged cheese.

"The Pinot Noir of the Sierra Foothills" - Andrew Friedlander

Current Vintage

2014 Vintage

Best Grenache of CA GOLD Medal

San Francisco Chronicle

| Bottled | March 3rd of 2017 |
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| Blend | 100% Grenache |
| Appellation | Shenandoah Valley of California AVA |
| Vineyard | Andis Estate, Linsteadt |
| Harvest Date | September 7th, 2015 |
| Alcohol | 14.2 % |
| Production | 211 cases |
| Fermentation & Aging | Stainless steel / Concrete Tank 20% new French oak |
| рН | 3.86 |
| Soil | Decomposed Granite, Quartz Crystals, Clay |
| UPC | 8-55068-00300-1 |
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