

## 2012 Cabernet Franc (*PedroniVineyard*)

In This Bordeaux varietal is not often found on its own, and is more frequently blended with Cabernet Sauvignon and other Bordeaux grapes. That's too bad, because Franc has a lovely character. In very general terms, Cab Franc is lighter in tannins, and more spicy and fruit-forward than its Sauvignon cousin. Bob Pedroni's vineyard at the far south end of Dry Creek Valley expresses a consistent profile in Cabernet Franc: nutmeg, green olive, violet and dark berry. You'll find fresh notes of cherry cola and dusty wood on the nose, and a spicy character leading to a long finish on the palate. Savor that finish, with lingering notes of warm white pepper and fennel, and a gentle reminder of blackberry cobbler. Imagine this wine with a Moroccan Chicken Tagine, or lamb grilled over rosemary.

Drink now through 2026

\$35 list price/ \$29.75 for Gold Club members

4 barrels produced

### *Upcoming Events at Amphora* *Please join us!*

April 28-29th: *Passport to Dry Creek Valley*

PLEASE NOTE: Amphora will be CLOSED except to Passport ticketholders during this event!

May 12th: *Paella Party*

May 19th: *Esprit du Rhône*

See our website for more information, or give us a call...

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# AMPHORA

## Gold Club



SPRING

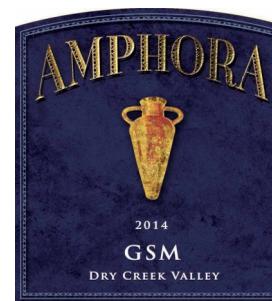
2018

### Gratitude

It has been six months, but feels like yesterday. All of us at Amphora would like to thank you for your appreciation of our wines, your membership, and for all the messages of concern and support sent our way during the October firestorms in Sonoma County. We were very fortunate while so many in the North Bay communities were not...and the recovery process will be a very long one. There is a great and continuing need for outside help and support, and one of the best ways to help is to visit our region, and continue to enjoy the fruits of our land and labors. If you'd like to help in a more direct way, please consider donating to the North Bay Fire Relief Fund managed by Redwood Credit Union.

THANK YOU and Cheers!

## 2014 GSM (*Grenache/Syrah/Mourvèdre, Dry Creek Valley*)



Our Grenache-Syrah-Mourvèdre pays tribute to the wonderful (and invariably blended) wines of France's Rhône River Valley, and is becoming a favorite among staff and visitors alike. Our second "GSM" is comprised of Grenache (40%), which provides a seductive strawberry fruit that wraps around a brooding, dark-noted core of Syrah (24%). The Mourvèdre (36%) seasons the blend with a woody spice. The result is a lovely synergy, a wine that is appealing right now, but that promises to reward a little bottle-age. The summery strawberry fruit makes it lovely to sip, but it can really shine with a wide range of food. One example might be a lightly smoked pork tenderloin and cauliflower roasted with lemon and garlic, but follow your whims and imagination, and let us know if you hit upon a winning combination!

Drink now through 2025.

\$38 list price/ \$32.30 for Gold Club members

13 barrels produced

## 2012 Zinfandel (*Timber Crest Vineyard*)

This is classic Dry Creek Zin from vines on the eastside benchlands about 600 feet from the winery. The varietal has been grown in this spot since the mid-19th century, and the vines are the original clones. The wine shows a delicious Dry Creek berry-dark fruit character against a background of tart cherry, with a hint of cocoa powder and dusty berry. There is something about it that brings to mind the impression of being in the middle of an orchard of ripe stone fruit on a pleasantly warm summer day. Here in Zinfandel country, favored food pairings for the varietal range 'from soup to nuts'. One of our favorites is lamb, marinated in garlic, rosemary, olive oil, and wine—and grilled over live fire.

Drink now through 2024

**\$36 list price/ \$30.60 for Gold Club members**

*In harvest 2017, we fermented several different lots in amphorae. It is considerably more labor-intensive than fermenting in bins or tanks, but lends an added dimension to the wines! We also employ our three Tuscan terracotta amphorae to complement barrels in the aging process-particularly for our Rhône and Italian varietals.*

## 2013 Tempranillo (*Heringer Vineyard*)

Vintage after vintage, this Tempranillo amazes us with incredibly vivid and deep color early in the fermentation process, and the enticing hues and juicy dark fruit carries through in the finished wines. Our 2013 greets you with that characteristic violet-black color, and deep-noted, dark fruit character with a hint of fennel. The distinctive Heringer Vineyard clean earthiness is redolent of vineyard loam on a hot summer afternoon. The flavors are dark and pleasantly ripe, tending toward dusty blackberry. This is a satisfying and enjoyable red that would be equally at home whether served with homemade burgers, or a classic paella.

Drink now through 2025

**\$32 list price/ \$27.20 for Gold Club members**

6 barrels produced



6 barrels produced

## 2011 Malbec (*Dry Creek Valley*)

Our 2011 Malbec is a blend of two Dry Creek Valley vineyards: the Bevill/Hart vineyard contributes the intensely dark color and musky black currant notes, while the Molinari vineyard brings an intriguing leafy herbal note. The very cool growing season of the '11 vintage was at times reminiscent of this grape's home in Bordeaux, and that comes through in the wine: less forward fruit, more structure, and a spectrum of flavors inflected towards a green spice. Medium-weight tannins lend weight to the wine, and will play nicely with savory dishes featuring green herbs such as rosemary or sage...think beef shanks braised with rosemary and lavender, grilled sausage, or a savory stew.

Drink now through 2022

**\$38 list price/ \$32.30 for Gold Club members**

6 barrels produced

## 2012 Teroldego (*Heringer Vineyard*)

Pronounced "Tey-ROLL-dey-go". Our fifth vintage of this rather rare northern Italian varietal (which originates in Trentino/Alto-Adige) shows a unique and seductive profile: deep black purple color, supple texture, and intriguing aromas of blackberry and old rose. Its flavors tend toward black fruit: canned blueberry, blackberry, pomegranate syrup and a hint of Australian licorice at the end. The lingering finish trails off with cassis and dark plum. Amphora is one of perhaps only ten wineries in California to produce a Teroldego, but with its alluring character, we would not be surprised to see more of these vines planted in coming years...

Drink now through 2022

**\$40 list price/ \$ 34 for Gold Club members**

7 barrels produced

*According to USDA, from 2014-16, more Teroldego was planted in California (485 acres) than more recognized varieties such as Zinfandel (458 acres), Syrah (317 acres), Cabernet Franc (278 acres) and Malbec (268 acres)!*