

2012 Zinfandel (Dry Creek Valley)

Zinfandel has been the favored varietal of Dry Creek Valley going back to the very first vineyards, in the 1860's. It has been prized ever since for the big, spicy and blackberry character of the wines produced from those treasured vines. Our 2012 Dry Creek Zin pays homage to that history with a rich, ripe Zinfandel primed for immediate enjoyment. The three vineyards that contribute to this wine are on both sides of the valley, and they bring mouth-watering flavors of blackberry and ripe plum, and the aroma of the vineyard soil on a sunny, hot autumn afternoon. There's a little black pepper note inside, and supple tannins on the finish. This is Dry Creek summer in a bottle! Enjoy it with everything from cassoulet to grilled chicken, or pasta with a nice Bolognese. **Drink now through 2022**

Best of Class -2016 San Francisco Chronicle Wine Competition

\$30 list price/ \$22.50 for Concierge Club members

9 barrels produced

Upcoming Events at Amphora *Please join us!*

May 12th: ***Paella Party***

May 19th: ***Esprit du Rhône***

August 18th: ***Luau! Wine Club Appreciation Party***

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

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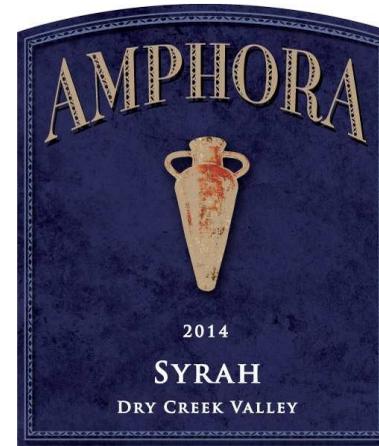
AMPHORA

Concierge Club



SUMMER

2018



Enjoy your Summer!

Thank you, and cheers from

All of us at Amphora

2014 Syrah (Dry Creek Valley)

Our first stand-alone Syrah since the 2010 vintage, our 2014 is true to the spirit of this Rhône varietal: it is blue-black in color, with deep-noted aromas of blackberry, menthol and sweet spices embraced in a substantial core of black fruit flavors and firm tannins. This wine definitely has the heft and depth to age beautifully for years. For more immediate enjoyment, decant or aerate a bottle, and have it with smoked sausages, Duck *Confit*, *Cassoulet*, or braised shortribs. We invite you to dive deeply into our latest rendition of this noble Rhône varietal, and renew your enchantment with this most enigmatic of wines.

Drink now through 2028

\$36 list price/ \$27 for Concierge Club members

4 barrels produced

2015 Grenache (*Clarksburg*)

In a word, this wine is a lovely and appealing rendition of a venerable grape—a liquid smile. This vineyard shows a consistent character in Grenache every vintage, one that highlights a juicy strawberry jam fruit in both aroma and flavor, and a gently spicy finish. It is not particularly tannic, yet it has ample body, and great “presence”. Be sure to serve this wine at a cool “cellar” temperature (about 52-55 degrees) to best enjoy it, especially during the warm days of summer. Grenache is so delicious that it is unlikely to spend much time in your cellar in any event, but it will still develop nicely over the next one to four years. We think the flavors of this wine would pair beautifully with a slow-cooked roast of pork or a roasted leg of lamb with North African spices, lemon, and onions. You could keep it simple and equally enjoyable with grilled chicken and Italian sausages, and a tomato salad.

Drink now through 2020

\$32 list price/ \$24 for Concierge Club members

7 barrels produced

2013 Aglianico (*Heringer Vineyard*)

Our third vintage of **Aglianico** (pronounced ah-YAH-nee-koe) shows the same zesty character that garnered our 2011 a Double Gold and “Best Aglianico” at the San Francisco International Competition, while being a bit riper and richer in texture. This garnet-red wine is spicily aromatic, with notes of peppercorn and sandalwood that open to bright red berry. It is medium-bodied, with fine-grained drying tannins, and a lively tartness that works brilliantly with a variety of dishes. The wine’s flavors follow true to its aromas, and tend toward red fruit, with a leafy note on the finish. We believe this wine will age elegantly for years, and if you plan to enjoy it in the short-term be sure to decant it. Delightful pairings include pasta with red pepper flakes and olive oil, followed by roast lamb, beef or goat.

Drink now through 2022

\$36 list price/ \$27 for Concierge Club members

5 barrels produced

2012 Petit Verdot (*Forchini Vineyard*)

This is our fourth vintage of this under-appreciated Bordeaux varietal, and it once again hails from the Forchini vineyard, just to the north of the winery. This wine presents a sweet and creamy profile, with blackcurrant and spicy baked-cherry notes backed up by subtly sweet oak tones. The mouthfeel is fine-grained and smooth, which is unusual in this inherently tannic variety, and it finishes well. Echoes of cocoa powder and black cherry go on and on. This 2012 has a bit more “stuffing” than the 2011, and is a bit riper. It presents as a more reserved relative of the fruit-driven Cabernets that are more typical of Dry Creek Valley, with more mineral aspects. This wine will a little air, and time in the glass, so consider savoring it over the course of a long leisurely summertime evening meal.

Drink now through 2025

\$42 list price/ \$31.50 for Concierge Club members

3 barrels produced

2013 Petite Sirah (*Bevill/Wolcott Vineyard*)

This intensely dark and substantial varietal is truly Dry Creek Valley’s second-place iconic grape, right after Zinfandel. It is arguably one of key varietals in the “field blends” inherent to older Zinfandel vineyards. The Wolcott vineyard, is just south of the winery (count four driveways as you head south on Dry Creek Rd), on the east side bench. The vineyard is sited on gravelly loam, and is meticulously farmed by Duff Bevill, one of the valley’s most highly-regarded vineyardists. The wine is a characteristic glass-staining bluish-black (or as our friend Dave S. says, “There’s night in my glass!”) This vintage presents a pleasant brandied cherry and baking spice nose, dark fruit flavors, and just the right degree of tannic “grip”. In addition to the usual grilled meat pairings, contemplate this wine with roasted root vegetables or mushroom risotto.

Drink now through 2025

\$40 list price/ \$30 for Concierge Club members

4 barrels produced