

2018 1646 Red Blend Amador County



WINEMAKER NOTES

Named for the elevation of our estate wine cave in Amador County, 1646 is a barrel selection of 40% Barbera, 30% Estate Zinfandel, 20% Estate Primitivo, and 10% Estate Petite Sirah. The Barbera is sourced from five different local vineyards, each of which is picked on different days and only when the fruit is ready.

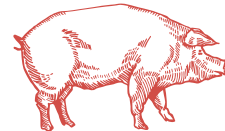
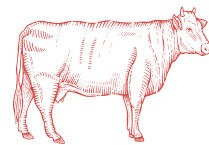
The nose is lush, fruity and mouthwatering. The color is a lovely, opaque, deep red. The wine flows like silk across the palate bringing with it layers of deep, ripe fruit and delicious tannins. It has complexity but it very drinkable. Try it with ripe heirloom tomatoes and a bit of Bella Grace Tuscan Olive oil. It is a perfect match.

COOPERAGE & VINTAGE

The goal of our 1646 oak protocol is to frame the fruit, minerality, and body.

Aging these classic Amador varietals in different barrel lots — inside our hillside wine cave at an elevation of 1646—is what led to the namesake of this delicious and balanced red blend. The design utilizes the topographical map of Amador County, and the gold lettering is a reminder of Amador's rich Gold-rush.

FOOD PAIRINGS



COMPOSITION

40% Barbera
30% Zinfandel
20% Primitivo
10% Petite Sirah

ALCOHOL

14.5% ABV

pH/TA

3.56 / 5.9

CASES PRODUCED 1,385

