

AUTUMN 2022 TASTING NOTES

WINE SELECTIONS BY CLUB

2016 Petite Sirah

Gold

2017 Tannat

Gold | Platinum

2016 Cabernet Sauvignon

Gold | Platinum

2016 Barbera

Gold | Platinum | Concierge

2016 Aglianico

Gold

2017 Tempranillo

Platinum | Concierge

2016 Teroldego

Platinum

2018 Syrah

Concierge

2017 Petite Sirah

Concierge

AMPHORA WINERY



Amaryllis belladonna aka "Naked Ladies"

Signs of the season: Naked Ladies, and blushing grapes

As this is written, it is the middle of August. As the days shorten ever-so-subtly, the first harbingers of the fall are arriving: the stunning pink flowers of 'Naked Ladies' (*Amaryllis belladonna*) suddenly appear, often in seemingly neglected places, such as roadsides and the edges of open lots. These tough South African bulbs take our seasonal drought (and gophers, and deer!) in stride, and homestead plantings of them from over 100 years ago still bloom, and point out the locations of long-gone homes and gardens. Their foliage grows only in Spring, and then dies to the ground. As summer winds down and Labor Day approaches, stout stalks arise, each bearing a softball-sized flower—a sure reminder of autumn, and the approaching harvest.

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2016 PETITE SIRAH | BEVILL/WOLCOTT VINEYARD

125 CASES PRODUCED | ENJOY NOW THROUGH 2032

We are frequently asked by new visitors what varietal(s) Amphora is most well-known for, and if we had to choose, it would be Petite Sirah. Rick has been crafting an iconic Dry Creek Valley rendition of that varietal for more than 25 years. This 2016 is the fourteenth vintage from the consistently wonderful Bevill/Wolcott Vineyard (located merely four driveways south of the winery), and is true to form: new-moon midnight in color, with ample (but understated) tannins, and ripe plum/blackberry fruit that's built for the long haul. When you first pull the cork, this wine can seem a bit reserved, but give it time in the glass, or better yet, decant it, to really open up the aromas and discover hints of violet and anise. Ideal food-pairings for this wine tend toward the robust, with a black pepper-dusted grilled ribeye steak perhaps the classic one.



LIST PRICE 44

2017 TANNAT | CLARKSBURG

119 CASES PRODUCED | ENJOY NOW THROUGH 2029

While this latest addition to the Amphora lineup was still aging in barrel, Rick relished referring to it as his 'honeysuckle-raspberry baby'. Indeed, those attributes are still present in this dark purple wine, and now embraced by an elegant structure and a core of dark fruit. This obscure varietal originates in Gascony, where it is known for producing big, tannic wines. We think our first vintage of this rustic grape is a more refined and complex example of its potential. In our 2017, the tannins are present and substantial, but just enough to lend weight and longevity to the wine. Time spent aging in *amphorae* works with those inherent tannins to lend a hint of minerality to this wine. Pour a glass, and let it open up over an hour or two. This wine should really benefit from another 1-3 years of bottle age, and we're excited to share this new addition.

LIST PRICE 42

2016 CABERNET SAUVIGNON | TIMBER CREST VINEYARD

150 CASES PRODUCED | ENJOY NOW THROUGH 2031

The Timber Crest Vineyard is our go-to for Cabernet Sauvignon that expresses the complex character of the varietal, while also showing the easygoing and approachable qualities so common in Dry Creek Valley red wines. Our 2016 greets you with a ripe Bing cherry and black currant nose that seamlessly lead through to the finish. You might sense a hint of red licorice and mint alongside the dark fruit. This vintage is a little bigger in structure, and will benefit from another couple of years in bottle. Consider popping the cork on this one when you have the time and inclination to sit and ponder a glass (or three). Winning food pairings for this wine lean towards grilled red meats and braised greens.



LIST PRICE 65

2016 BARBERA | CLARKSBURG

149 CASES PRODUCED | ENJOY NOW THROUGH 2028

This vineyard consistently brings out a delicious combination of savory notes and dark fruit character in Barbera. The 2016 vintage has the typical clean, loamy, earthiness, but it's tempered by a bright fruit character reminiscent of dark cherry and blood orange. Those two attributes are so well-woven, that the overall impression is nicely elegant and complex. The mouth-feel carries a nice brightness and moderate tannins round out the profile. This wine could pair well with tomato-based dishes, and work with the bold flavors of garlic and Mediterranean herbs.

LIST PRICE 36



2016 AGLIANICO | CLARKSBURG

145 CASES PRODUCED | ENJOY NOW THROUGH 2030

Aglianico (pronounced ah-YAH-nee-koh) is one of the best-regarded red grapes of southern Italy (Campania and Puglia). It is still rare in California, but plantings are increasing here, especially in growing areas that share some climatic similarities to the varietal's warm and arid homeland. Our 2016 vintage, like previous ones, was aged in our terracotta *amphorae*, and the influence of the clay lends an old-world profile to this wine: bracing yet gentle tannins, a clean minerality, and subtle red fruit notes. The character of this varietal works well with the clay influence, and makes for a food-friendly wine. This one will age elegantly for years, and if you plan to enjoy it in the short-term, be sure to aerate it. Delightful pairings include *cacio e pepe*, and grill roasted lamb with rosemary and garlic.

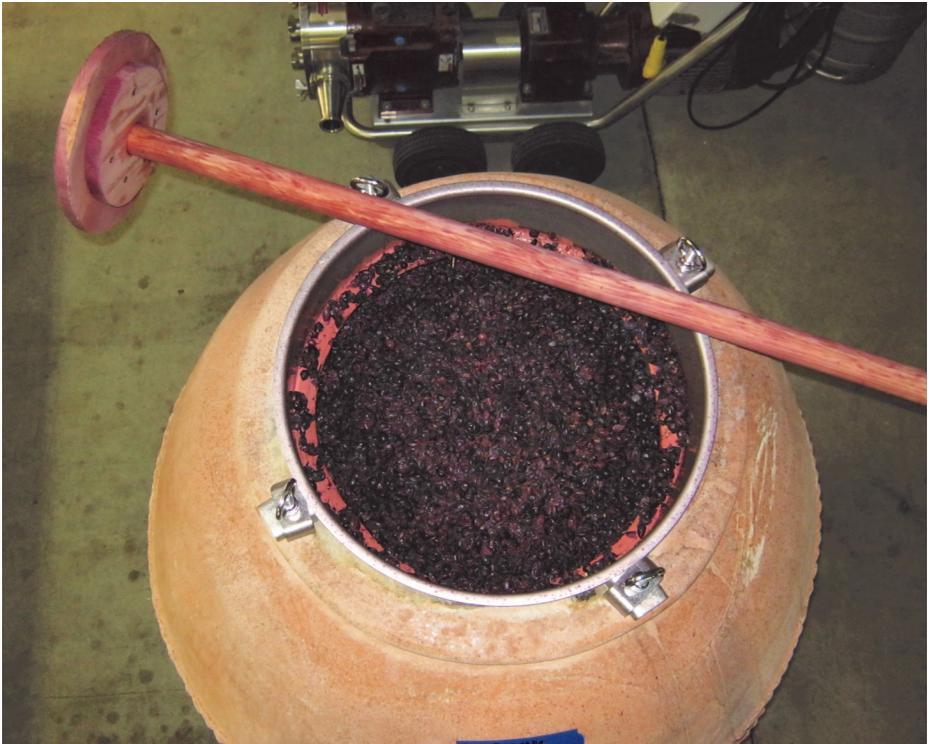
LIST PRICE 40

2017 TEMPRANILLO | CLARKSBURG

288 CASES PRODUCED | ENJOY NOW THROUGH 2028

If you had reduce a description of our Tempranillo to one word, perhaps the best one would be “sensual”. It’s easy to see why this varietal is one of our most universally popular: juicy dark berry fruit, lush texture, and sweet aromas enhanced by aging in American oak barrels (which is traditional in the finest Spanish renditions of their most famous grape). The flavors in this wine bring to mind ripe blackberry and dark cherry, and the mouth-feel is smooth and plush. The 2017 vintage was partially fermented in *amphorae*, and that dialed-in just enough tannin to lend weight, and to work well with food. Overall, this is a satisfying and enjoyable red that would play equally with homemade burgers, or a traditional *paella*.

LIST PRICE 36



Bird's-eye view of 2017 Tempranillo fermenting in amphora.

2016 TEROLDEGO | CLARKSBURG

121 CASES PRODUCED | ENJOY NOW THROUGH 2030

Amphora has been producing this rare northern Italian varietal (which originates in Trentino/Alto-Adige) since the 2008 vintage. Pronounced 'tay-rol-day-go', one of this varietal's ancestors is Syrah, and you can imagine the influence of that grape in Teroldego's dark fruit character. The 2016 vintage features those dark and deep fruit notes, with interesting notes of menthol and dark chocolate playing alongside. The flavors follow through with blackberry, pomegranate syrup, and black cherry. The wine's body is emphasized by grippy tannins that will age-out very nicely, while working well with food during its relative youth. Consider dishes with equally intriguing flavor profiles, such as lamb shawarma, mildly spiced mole, or a baked ham studded with cloves.

LIST PRICE 42



2018 SYRAH | SONOMA COUNTY

196 CASES PRODUCED | ENJOY NOW THROUGH 2032

The 2018 Syrah is true to the spirit of this Rhône varietal: it is blue-black in color, with deep-noted aromas of blackberry, allspice, and licorice root embraced in a substantial core of black fruit flavors and firm tannins. The 2018 vintage was partially-fermented in *amphorae*, which serves to enhance its already robust structure. 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.

LIST PRICE 45

2017 PETITE SIRAH | BEVILL/WOLCOTT VINEYARD

170 CASES PRODUCED | ENJOY NOW THROUGH 2035

True to form, our 2017 Petite Sirah delights with sweet and spicy aromatics, abundant dark fruit flavors, and the structure to develop in the bottle for years to come. Scents of violet, black peppercorn, and vanilla greet you, and are followed by ripe blackberry and dark plum flavors. The finish lingers with a hint of sassafras (i.e., a hint of root beer). The Bevill/Wolcott vineyard is so close to the winery that we can observe it while driving past on Dry Creek Road. This 2017 vintage was harvested on September 7th of that year, and a quick glimpse of the vineyard yesterday was notable for the sight of deeply-colored clusters of grapes contrasting with the deep green of the vine canopy. This vineyard is very consistent in quality and timing, and we'll likely be harvesting this year's Petite Sirah around the first or second week of September. If you received a bottle of the 2016 or 2017 in your club shipment, raise a toast to vintage 2022 when you pop the cork!

LIST PRICE 45

Signs of the season: Naked Ladies, and blushing grapes, continued

In the vineyard, veraison is complete in all but the latest Cabernet Sauvignon sites. This "turning" is the period when red grapes begin to accumulate color in their skins, and both red and white grapes begin to accumulate sugar, and slowly lose their fruit acids. Veraison is the final stretch in the long viticultural year, and a sign that it's time to prepare the cellar for the incoming vintage. This year's growing season is "on track" as we enter the critical period of ripening, and let's hope "Crush 2021" is a flavorful one!



Cheers, from all of us at Amphora !

AUTUMN 2022

CLUB WINES

	Retail	Concierge	Platinum	Gold
2016 Petite Sirah	44	33	35.20	37.40
2017 Tannat	42	31.50	33.60	35.70
2016 Cabernet Sauvignon	65	48.75	52	55.25
2016 Barbera	36	27	28.80	30.60
2016 Aglianico	40	30	32	34
2017 Tempranillo	36	27	28.80	30.60
2016 Teroldego	42	31.50	33.60	35.70
2018 Syrah	45	33.75	36	38.25
2017 Petite Sirah	45	33.75	36	38.25



To re-order, please call us at 707.431.7767 or email us at jim@amphorawines.com as many of these wines are exclusive to our club members and do not appear on our website. Remember, Concierge and Platinum members receive shipping discounts of 50% and 25% respectively.