

## SPRING 2026 TASTING NOTES

### WINE SELECTIONS BY CLUB

**2019 Tempranillo**

Gold | Platinum | Concierge

**2021 GSM**

Gold | Platinum

**2020 Grenache**

Gold | Platinum

**2019 Tannat**

Gold | Platinum | Concierge

**2020 Mourvèdre**

Gold | Platinum

**2020 Malbec**

Concierge

**2018 Merlot**

Concierge

**2019 Syrah**

Concierge

**2021 Grenache**

Concierge

AMPHORA  
WINERY



### Mourvèdre by any other name

**Mourvèdre:** a bit of a tongue-twister name for Anglophones. Try ‘Moor-VED-ruh’, with the final “r” sound made at the back of the throat (that’s called an ‘*uvular fricative*’!). True to Old World form, this grape goes by several different names: **Mataro** in Spain, (and until quite recently in California as well). **Monastrell** in other parts of Spain, and Alicante in yet other parts. But we’ll stick to Mourvèdre, because the south of France is where this vine really shines. There you can find it in a starring role in Bandol, and as an important part of blends throughout the Rhone and Provence. In the old days in California, it was one of the many varietals inter-planted with Zinfandel in the ‘mixed black’ vineyards that can produce such great ‘field blends’, but what was then known as ‘Mataro’ was almost never seen as a varietal wine. In the past thirty-odd years we in California have recognized the French roots of the grape, and its natural affinity for blending with Grenache and Syrah—where it contributes gamey, smoky aromatics, and black fruit character. Our 2020 shows a more delicate and balanced aspect of this ‘big’ grape, and we hope you enjoy it as much as we do!

## 2019 TEMPRANILLO | CLARKSBURG

289 CASES PRODUCED | ENJOY NOW THROUGH 2030

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. We've been crafting this fruit into wine since 2008, and the vineyard is very consistent vintage to vintage. The 2019 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*.

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## 2020 MOURVÈDRE | CLARKSBURG

154 CASES PRODUCED | ENJOY NOW THROUGH 2029

Mourvèdre often presents a wild range of flavors and aromas, with meaty and animalistic notes nestled amidst spicy aspects, and dark fruit underlying it all. The Clarksburg vineyard rendition features more of the sweet and spicy side of the spectrum. It greets you with lovely aromas of Darjeeling tea, with a hint of black pepper. The red berry flavors are juicy, and invite a second sip. The wine is medium in weight, with just enough tannic structure to carry it for a few more years, and to play well with food. Try this one with a mushroom-centric dish, or roast pork with a cherry glaze.

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## 2021 GSM | GASPARINI-BEALS VINEYARD, DRY CREEK VALLEY

225 CASES PRODUCED | ENJOY NOW THROUGH 2033

### 65% Grenache, 29% Syrah, 6% Mourvèdre

This is the first vintage of our single-vineyard GSM, from a beautiful site on the west side of Dry Creek Valley. As always, the three varietals are fermented separately (including a whole cluster Grenache fermentation in terracotta), and blended to Rick's taste in the year following harvest. It's a beautiful harmony of strawberry-toned Grenache, deep-dark Syrah, and meaty Mourvèdre that will develop for years to come. This wine will shine with dishes featuring bold Mediterranean flavors: garlic, lemon, rosemary, and olive...



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## DOUBLE GOLD

*San Francisco Chronicle Wine Competition 2025*



## 2019 TANNAT | CLARKSBURG

194 CASES PRODUCED | ENJOY NOW THROUGH 2031

True to form, our 2019 Tannat shows its typical character of dark blue-black color, black fruit flavors, and a subtle musky floral note in the aromas (hence Rick's pet name for it 'honeysuckle-raspberry baby'). This variety is inherently tannic, but a deft touch in winemaking tames the "biggest" tannins, and renders a wine that would pair well with some of the traditional fare of Tannat's Gascony homeland. Think along the lines of duck confit, grilled duck breast, or a hearty stew...

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## 2018 MERLOT | DRY CREEK VALLEY

130 CASES PRODUCED | ENJOY NOW THROUGH 2034

Enjoy the quiet elegance of this wine, crafted from a vineyard just across Dry Creek Road from the winery. This wine greets you with very appealing aromas of raspberry liqueur and freshly fallen autumn leaves. In the mouth, this wine is round and full, and the dark fruit notes linger long after a sip. There are red fruit hints, too, as well as a subtle sweet spice. For fun, pour this wine (brown-bagged), for your friends who profess to dislike this varietal, and gauge their honest perceptions. Some winning food recommendations for this one would include roast ham with a fruit glaze, or grilled Portobello mushrooms brushed with a fruity olive oil.

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## 2020 GRENACHE | DRY CREEK VALLEY

175 CASES PRODUCED | ENJOY NOW THROUGH 2030

This is our third vintage of Dry Creek Valley Grenache, and this 2020 is a bit bigger than the 2019, with a touch more tannic grip, and more dark fruit character. The characteristic strawberry fruit of this variety is present, but in a larger overall structure. While enjoyable sipped on its own, this vintage is more than substantial enough to stand up to hearty fare such as *cassoulet*.

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## 2019 SYRAH | SONOMA COUNTY

224 CASES PRODUCED | ENJOY NOW THROUGH 2033

Our 2019 Syrah hails from the Fountaingrove District, one of Sonoma County's newest appellations (2015), and situated in the rolling hills northeast of Santa Rosa. The wine is lush and velvety, with sweet and creamy aromatics, blackberry and rhubarb fruit, and a touch of Rhône varietal meatiness. Don't rush this one. Enjoy it through a relaxed evening, and experience it unfolding. 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.

## 2021 GRENACHE | DRY CREEK VALLEY

139 CASES PRODUCED | ENJOY NOW THROUGH 2032

The excellent 2021 growing season was nice and even, without any of the late-summer heat spikes that can complicate the ripening process. In the case of our Grenache, that season manifested in a wine showcasing all the best attributes of this iconic Rhône variety: bright strawberry fruit, full body, and a refreshing tint of tart berry. This is a wine that's pleasant to sip on its own, but that can also enhance a range of dishes, from grilled lemon chicken and fruit-glazed roasted salmon, to a simple warm-weather dish like *panzanella* (an Italian bread/and tomato salad)

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## Upcoming Events

*see [amphorawines.com](http://amphorawines.com) for additional info*

**April 7-14: Amphora Wine Cruise on the Douro, Portugal**

**May 16: Wine Club Party**

**October 17: Wine Club Harvest Party**

**November 7-8: Food and Wine Affair Along the Wine Road**

**November 28: Bubbles and Oysters**



# SPRING 2026 CLUB WINES

	Retail	Concierge	Platinum	Gold
2019 Tempranillo	38	28.50	30.40	32.30
2020 Grenache	38	28.50	30.40	32.30
2021 GSM	45	33.75	36	38.25
2019 Tannat	42	31.50	33.60	35.70
2020 Malbec	48	36	38.40	40.80
2020 Mourvèdre	36	27.00	28.80	30.60
2018 Merlot	55	41.25	44	46.75
2019 Syrah	45	33.75	36	38.25
2021 Grenache	38	28.50	30.40	32.30



To re-order, please call us at 707.431.7767 or email us at [jim@amphorawines.com](mailto: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.

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