

Amici

Chardonnay Sonoma Coast

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma

APPELLATION: Sonoma Coast

CEPAGE: 100% Chardonnay

WINEMAKING: 100% Barrel Fermentation; Aged 10 months in 32% new French Oak

ALCOHOL BY VOLUME: 14.2%

AGING: Aged 10 months in 35% new French Oak

ANNUAL PRODUCTION: 3000 cases

THE STORY

Amici Cellars (pronounced ah-ME-chee) is a family-owned winery just outside Calistoga, Napa Valley dedicated to producing true-to-varietal wines from exceptional vineyard sources.

They have a talented winemaking team, led by seasoned winemaker Tony Biagi, a Napa veteran with more than 30-years-experience at wineries such as Duckhorn, Plumpjack and Hourglass.

PHILOSOPHY: Amici is committed to quality in all its wines.

The goal of the winery is to deliver the best bottle of wine at a given price point and is known for over-delivering on quality.

BIOGRAPHY: Started in the 1990's as a passion project among a group of friends it has blossomed into a very successful brand. Preserving its legacy and producing wines of exceptional character is the unwavering commitment of proprietors John Harris and Bob Shepard.

THE ADJECTIVES

OVERALL: Balanced and Elegant

AROMAS / FLAVORS: lemon peel, juicy ripe peach, subtle crushed rock notes and a delicate wisp of sea spray

MOUTHFEEL: Bright and Creamy

THE SELLING POINTS

This wine has just the right balance of oak and creaminess.

AWARDS: 93pts James Suckling

SUSTAINABILITY: Vegan, Green Practicing

PAIRINGS: Fish, Seafood and Creamy Pasta Dishes

