

AMADOR

F O O T H I L L



Amador Foothill Winery **2004 Sangiovese, Grand Reserve**

Acclaim:

“A Sangiovese that truly merits ‘reserve’ on the wine label”, Mike Dunne, Sacramento Bee, August 24, 2005.

Amador Foothill only bottles a reserve Sangiovese in very special years. Our third Sangiovese Grand Reserve validates our belief that Amador County has great potential for the world-class Sangiovese. Noted Italian wine consultant Alberto Antonini helped select the top four barrels of the vintage for this singular wine.

The Vineyards

The Sangiovese Grand Reserve was produced from our estate, high density vineyard established in 1999. In 2004 we kept the crop level to two tons per acre and maintained the canopy density for optimum fruit maturity and concentration.

Winemaker Notes

The 2004 Sangiovese Grand Reserve is a selection from the best barrels of the vintage. It has deep color and rich aromas of berries and spice. Juicy cherry, strawberry and plum fruit flavors are enhanced by a refined tannin structure, balanced acidity and a smooth, lingering finish.

Technical Data

Varietal Composition:	80% Sangiovese, 20% Syrah
Sangiovese Harvested:	September 5 & 13, 2004
Brix at Harvest:	25 degrees average
Alcohol by Volume:	15.1%
Residual Sugar:	Less than 0.05%
Vinification:	Fermented and held on the skins 10 days 17 months in Gamba French oak
Bottling:	98 cases bottled April 19, 2006

Perfect Pairs

Roast leg of lamb
Pork loin stuffed with tapenade
Grilled steaks with salsa verde