

AMADOR

F O O T H I L L



2006 FERRERO ZINFANDEL

The grapes come from a 50 year-old section of John Ferrero's head-pruned, dry-farmed vineyard. These hillside vines consistently yield an authentic and distinctively flavored Zinfandel.

Acclaim

"If I were asked to trot out an exemplar Sierra Foothill Zinfandel, I would look first at Amador Foothill Winery. Its various Zinfandels represent Amador Zin at its best: pungent, powerful, yet astonishingly graceful."

Matt Kramer, New California Wines, 2004

Winemaker Notes

Aromas and flavors of black cherries, tar and chocolate are integrated with spice and subtle oak. The attractive fruit and soft tannins make this food-friendly wine enjoyable now. Further aging will enhance the complex character of this classic Amador Zin. Ferrero is our most age-worthy wine with lively fruit persisting usually for 7 – 10 years.

Technical Data

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| Varietal Composition: | 100% Zinfandel |
| Appellation: | Shenandoah Valley, California |
| Harvested: | September 16, 2006 |
| Brix at Harvest: | 24.6 degrees |
| Alcohol: | 14.5 % by volume |
| Residual Sugar: | Less than 0.05% |
| Vinification: | Fermented on the skins for 8 days 12 months in American oak barrels No fining agents used, lightly filtered |
| Bottling: | 442 cases bottled December 12, 2007 |

Perfect Pairs

Rosemary-seasoned grilled lamb chops
Italian sausages
Spicy tomato pasta dishes