



CLASSIC ZINFANDEL FROM AMADOR FOOTHILL WINERY

Zinfandel presents itself in a multitude of styles throughout California not only due to variations of soil, elevation and climate, but the manner in which individual winemakers approach this varietal. Over the last several years many producers have taken Zinfandel to the extremes by fashioning wines of great extraction, jammy fruit and inky color, often with the addition of darker varieties.

Since 1980 Amador Foothill has produced what we call “Classic Zin” – single vineyard bottlings that truly reflect the unique character of distinctive vineyard sites in the California Shenandoah Valley Appellation. These are 100% Zinfandels that show a true expression of this varietal.

OUR PHILOSOPHY:

- We buy from proven, older vineyards to produce wines with layered complexity that complements the fruit.
- We strive for an elegant style. The balance of fruit, spice, and tannins make wines that are easier to match with foods.
- We feel these Amador Zinfandels are relics of a bygone era of non-mass-produced wines.
- The wine making process of each Zinfandel is very consistent in order to show off the unique character of each vineyard.

OUR APPROACH:

- Mature fruit: grapes are slightly shriveled, but without pruny, raisiny character; good concentration of fruit, acid, and flavor
- All grapes hand sorted (inspected) at the destemmer-crusher.
- Minimal manipulation of grapes reduces tannins
- Cooler fermentation helps reduce tannins and increase fruit intensity.
- Wines not over oaked: no more than 5% new American oak each year.
- No egg white or gelatin fining, only light filtration
- Bottle aged before release.

Recent talks with key wine writers and retailers have indicated that more consumers are getting tired of over-extracted so-called monster wines. We never got caught up in that fad. For 29 vintages we have had a steadfast desire to showcase the true essence of Zinfandel. We passionately believe in producing food-friendly Zinfandels that show an Amador sense of place.

THE VINEYARDS:

VINEYARD	FERRERO	ESOLA	CLOCKSPRING
Established	1917	1924	1973
Total acres	50	35	350
Elevation (ft)	1,300	1,500	1,600
Age of our block	50	68	35
Ageing potential	7 -12 YRS.	6 - 8 YRS.	4-6 YRS.

ACCLAIM:

“If I were to trot out an exemplary Sierra Foothill Zinfandel, I would look first at Amador Foothill Winery. Its various Zinfandels represent Amador Zin at its best: pungent and powerful, yet astonishingly graceful.” Matt Kramer, *New California Wine*, Running Press, 2004.

“Amador (County) long has been celebrated largely for bruiser zinfandels – saturated color, ripe fruit flavors, high alcohol – but most of those we tasted and like were lighter, brighter and more refreshing, but without sacrificing the varietal’s raspberry and blackberry highlights. They showed that zinfandel doesn’t have to be inky to be characteristically fruity, and that the varietal can be balanced, spirited and even elegant. Here are some of the better buys we found:

The Amador Foothill Winery 2004 Shenandoah Valley Esola Vineyard Zinfandel (\$17) has 15 percent alcohol, but don’t hold that against it. The Esola was the most impressive and complex zinfandel we tasted all day, as well as the best buy.” Mike Dunne, Sacramento Bee on line blog, October 8, 2007.