

# A Sales Person's Guide

**Katie and Ben's Mission Statement:** Our winemaking passions are directed towards producing limited quantities of wines that reflect an Amador sense of place. They are balanced, food-friendly, honest wines with varietal fidelity.

## **Amador Foothill Winery**

- Pioneers in single vineyard-designated Zinfandels
- Pioneers in California Sangiovese and Aglianico production
- Limited production allows for careful inspection of all fruit
- Wines have great balance, varietal fidelity, and judicious use of oak
- Wines of consistent quality and remarkable value

**Descriptors:** Limited Production, Balanced, Food Friendly, Values

## **Sauvignon Blanc:**

- Delicious tropical fruit and citrus flavors
- Crisp, with great balance.
- *Sur Lie* barrel aged for a smooth, pleasing mouth feel
- Stands up with California's best known brands
- Constant favorite with restaurateurs
- Position in both retail and on-premise accounts

## **Rosato of Sangiovese:**

- European style rose with great fruit and complexity
- On par with the best Bandols and Anjous
- Very food friendly and excellent as an aperitif
- Perfect with gazpacho, bouillabaisse, salmon, blackened fish or Asian food
- Position at innovative restaurants by the glass

## **Sangiovese:**

- Grown in our high density estate vineyard
- Lush fruit, incredibly tasty, complex, and tangy
- Splendid example of the potential of Sangiovese in California
- Tremendous value for a wine of this character
- Focus on fine wine shops and restaurants featuring domestic wines

## **Aglianico:**

- From a superior clone only recently available in California
- 100% varietal with an exciting deep color
- Vibrant berry fruit, bright acidity and firm tannic grip
- Focus on wine bars and up scale Italian restaurants

### **Katie's Cote Rhone Blend**

- Majority of vines from Chateau de Beaucastel
- The Grenache imparts lovely, berry fruit aromas and flavors
- The Syrah provides rich color and structure
- Focus on-premise, wine bars and at fine wine shops *more*

### **Amador Foothill Zinfandels:**

- Katie and Ben have a fiery enthusiasm for single vineyard Amador Zinfandels
- The vineyards are monitored to insure that the fruit has intense concentration
- Normally aged one year in a judicious combination of new and old American oak
- Balanced, 100% Zinfandels that reflect a true expression of the varietal

The most satisfying critique for Katie and Ben that summarizes their goals for Zinfandel came from Matt Kramer in his 2004 book entitled New California Wines:

**“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.”**

### **Clockspring Zinfandel:**

- From a 35 year-old, California Certified Organic vineyard
- Well integrated fruit with soft tannins and spicy, peppery zest
- Competitive price point for restaurants by the glass or on the list

### **Ferrero Zinfandel:**

- Classic Amador cherry and peppery flavors, and earthy complexities
- Sourced from 50 year-old Shenandoah Valley vines
- Remarkably rich and concentrated, very age-worthy wine
- Limited amounts available in magnums
- Spectacular with lamb and other grilled meats
- Position in fine wine shops and premium restaurants

### **Esola Zinfandel:**

- A complex, fruity and spicy Zinfandel from 65 year-old vines
- A benchmark in our production of old-vine Amador Zinfandel
- Exceptional balance of intense flavor with mature tannins and firm acidity
- Position in fine wine shops and premium restaurants

### **Resources:**

Website: [www.amadorfoothill.com](http://www.amadorfoothill.com)

Click on Trade for Product Sheets, POS and Articles

E-mail: [info@amadorfoothill.com](mailto:info@amadorfoothill.com)

Winery phone: (209) 245-6307

