

Amici Chardonnay Heintz Vineyard

THE FACTS

COUNTRY: USA - CA

REGION: Sonoma County

APPELLATION: Sonoma Coast

CEPAGE: 100% Chardonnay

WINEMAKING: 100% Barrel Fermentation; Native Yeast; Full Malolactic; Aged 14 months in 40% new French Oak

ALCOHOL BY VOLUME: 14.2%

AGING: Aged 14 months in 40% new French Oak

ANNUAL PRODUCTION: 250 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: Aromas of lime zest, chalk, and honey

MOUTHFEEL: Bright and Creamy

THE SELLING POINTS

Highly Rated Chardonnay from Grand Cru site

AWARDS: 97pts James Suckling

SUSTAINABILITY: Vegan, Green Practicing, Minimal Intervention / Augmentation, Natural Fermentation

PAIRINGS: Fish, Seafood and Creamy Pastas

