



# AMICI

## **About Amici Cellars**

More than 26 years in the making, Amici Cellars is a blend of the old and the new. Preserving its legacy and producing wines of exceptional character is the unwavering commitment of proprietors, John Harris, Bob and Celia Shepard, who attribute success in large part to the age-old adage “nothing replaces hard work,” but also their intuition and ability to capture the most significant opportunity in a decisive moment.

Decisiveness has become Amici Cellars’ trademark. Choosing the right moment, among many, rather than taking one shot in an industry where others have followed the insatiable thirst for cult-like status.

The turning point was 2009, when after more than 15 years of making wine as a passion project with modest distribution, the three friends fully committed to taking their adventure and turning it into a prestigious Napa Valley winemaking estate. The United States was facing the biggest economic downturn since the 1930s, costly Cabernets no longer flying off shelves, but John and Bob have always trusted in their intuition and a core belief - bottle beautiful, high quality wines that are accessible to enjoy every day and for age-worthy collections.

Since the early days, they had been on the road, building relationships, meeting customers. They knew what the market could bear. All-in, a blend of their business acumen and ability to connect with people from growers and winemakers, to sommeliers and wine merchants, has proven successful with the winery seeing steady growth year-over-year. They have stayed the course, never faltering, never losing sight of their vision.

They have decidedly chosen a talented team, seasoned winemakers Tony Biagi, a Napa Valley veteran with more than 25-years-experience, and Jesse Fox, a rising star whose energy matches his true-to-varietal wines. Together they bring decades of relationships with outstanding growers in the field that, combined with their craftsmanship, creates the best possible capsule of each vineyard site, a combination of the soil, climate and people who farm it.

Leading by example, encouraging intellectual curiosity, winemaking with intention, ultimately creating an equitable atmosphere where everyone is valued and invested in the winery’s success has helped to grow Amici Cellars’ portfolio from its flagship Napa Valley Cabernet Sauvignon blend to include select varietals, and small-lot, single-vineyard bottlings from Napa Valley and Sonoma County’s most coveted heritage, hillside and valley vineyards.

## **The Vineyards**

Grape sourcing began with a gentleman’s handshake on a baseball field. John, an active member of the St. Helena community since 1998, connected with community like many do, through children’s activities which in John’s case was years of coaching Little League.

Over the years, as the children and winery have grown, John, Bob and Celia have sourced with intention, and an unwavering commitment to producing high quality wines made from the best grapes possible including micro-lots from highly esteemed vineyards. They draw on their long-standing relationships and Napa Valley expertise.

They look to Napa Valley's legendary growers; from the famed Rutherford Bench, a renowned site farmed by fourth-generation growers, Morisoli Vineyard is a historic property that has been family-farmed for more than 100 years. Beckstoffer Vineyards' Missouri Hopper Vineyard, at 45 contiguous acres is one of the valley's oldest vineyards, and Beckstoffer's To Kalon, which lives-up to its storied reputation and name as one of the finest vineyards in the country. The clay and loam alluvial soils of the appellation give the vines deep roots with excellent drainage, producing small berries in tight clusters, making for a concentrated and flavorful wine.

A relationship with the vineyard manager for a tiny spot up on Spring Mountain led them to vines that consistently produce wines with concentration and power; on the eastern slopes of the Mayacamas Mountains, 1,200 feet above the valley floor, the combination of morning sun and evenings cooled by mountain air allow grapes to ripen slowly and evenly without major heat spikes, resulting in refined, balanced wines.

From Napa to Sonoma's Grand Cru vineyards, the 200-acre Hyde Vineyard includes one of the oldest blocks of Chardonnay grapes. Carneros has always been considered prime land for Chardonnay and Pinot Noir. The shallower soil and cooler climates of Carneros result in smaller vines, grapes that turn into brighter, more ethereal wines. On the extreme Sonoma coast, Charles Heintz Vineyard is planted on a ridgetop along the rocky coastline, the 30-year-old vines ripen slowly, cooled each evening by the fog that rolls in from the nearby Pacific Ocean, producing a perfect growing season, resulting in bright, balanced wines with a coastal mineral quality.

Each vineyard site has its distinguishing characteristics from soil, to climate, to farming, and at Amici Cellars, each vineyard, and each vintage is treated as its own separate wine.

## **Winemaking**

All Amici wines are produced by winemakers Tony Biagi and Jesse Fox; same winemaking talent, same attention to detail.

At Amici Cellars the goal is to create the most natural, elegant, balanced expression in the wines. This begins with carefully harvesting fruit in small batches, in its healthiest condition, following the belief that true wines are made in the vineyard.

In the cellar, the winemaking team is fastidious and precise in handling each vineyard, each vintage. There is no "never and always," there are no blanket assumptions. Individually fermenting and aging lots from each vineyard maintains the grapes distinctive character and ensures the least amount of manipulation. This small batch winemaking is a fundamental element of Amici Cellars' style, creating the best possible expression from each harvest, each year.

## The Wines

Amici Cellars produces fewer than 1,500 cases of its single-vineyard Napa Valley Cabernet Sauvignon, Chardonnay and Sauvignon Blanc wines, and a miniscule amount of Cabernet Franc, available only at the winery, through the winery mailing list and select restaurants. The Amici Cellars' single-vineyard wine portfolio includes:

- [2015 Amici Spring Mountain Cabernet Sauvignon - \\$150 per bottle/125 cases produced](#) – sold-out
- [2016 Amici Spring Mountain Sauvignon Blanc - \\$40 per bottle/100 cases produced](#)
- [2015 Amici Morisoli Vineyard Cabernet Sauvignon - \\$150 per bottle/175 cases produced](#) – sold-out
- [2015 Amici Beckstoffer Missouri Hopper Cabernet Sauvignon - \\$175 per bottle/125 cases produced](#)
- 2017 Amici Hyde Vineyard Chardonnay - \$85 per bottle/190 cases produced
- 2015 Amici Hyde Vineyard Pinot Noir - \$95 per bottle/140 cases produced
- [2015 Amici Beckstoffer To Kalon Cabernet Sauvignon - \\$195 per bottle/175cases produced](#)
- [2016 Amici Charles Heintz Vineyard Chardonnay - \\$55 per bottle/140 cases produced](#)

The winery's Napa Valley Cabernet Sauvignon and Sauvignon Blanc, and its Sonoma Coast Chardonnay and Russian River Pinot Noir are sold through the winery, winery mailing list, and select restaurants and distributors. Current releases include:

- [2016 Amici Cabernet Sauvignon, Napa Valley - \\$50](#)
- [2016 Amici Chardonnay, Sonoma Coast - \\$25](#)
- [2017 Amici Pinot Noir, Russian River Valley - \\$40](#)
- [2017 Amici Sauvignon Blanc, Napa Valley - \\$25](#)

## The Estate

For two decades, John, Bob and Celia invested in barrels, acquiring exceptional fruit, producing exuberant wines. By 2011, during one of Napa Valley's most challenging growing seasons, through word-of-mouth, came the opportunity to purchase a winery in Calistoga on 13 acres complete with guest house on five acres, featuring a spectacular view overlooking the Palisades. Unanimous agreement, swift action, a deal sealed within 24-hours, and the team began work on rebuilding the winery from the ground-up to suit Amici Cellars winemaking specifications.

The guesthouse, a modern, modest farmhouse, with a small footprint highlights the natural, pristine beauty of its surroundings with a sweeping lawn, decomposed granite paths, picnic tables and benches perched under the shade of oak trees; an unassuming front porch provides the perfect warm welcome to greet local growers or guests.

Amici Cellars' winery is open to the public, by appointment, featuring a private tasting room. For more information or reservations, please contact [info@amicicellars.com](mailto:info@amicicellars.com) or call 707.967.9560.

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FOR MORE INFORMATION, PLEASE CONTACT  
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