



AMICI

AMICI CELLARS LAUNCHES NEW HIGH-LOW TASTING EXPERIENCE

Explore the Unexpected

(Napa Valley, Calif.)—January 2020—Napa Valley is a mecca of extraordinary wine and food, but when you leave the valley, you also leave behind the Michelin-starred chef. For a playful twist on “*you can take it with you*,” the team at [Amici Cellars](#) has sourced perfect pairings for fans whose culinary chops are a work-in-progress; because they believe wine should be enjoyed every day—but not too seriously.

Chefs, sommeliers and connoisseurs have proposed rules for food and wine pairings – sweet with salt, smoke with oak, what grows together goes together and so on, but what would happen if you paired world-class Napa Valley wines with simple foods you can find every day at your local market? Harvest 2019, after a long day in the cellar, the Amici winemaking team put it to the test, and now you can too.

Beginning January 7, 2020 through April 7, 2020, *Amici's High-Low Tasting* plays with the rules around what to eat with what you drink, delivering pairings that not only please the palate but also, *taken with you*, are easily replicated back at home. Sourcing from St. Helena's local specialty market, these modest bites combine affordable luxury with the ultimate convenience for a hassle-free, high-low trend that's on point.

Showcasing Amici's portfolio of [limited release wines](#) crafted at the expert hands of winemakers Tony Biagi and Jesse Fox, the *High-Low Tasting* features four unique pairings where the wine and winemaking talent take center stage. Ranging from affordable luxury to a little bit indulgent, guests begin their exploration with the single-vineyard Hyde Chardonnay, followed by the flagship Napa Valley Cabernet Sauvignon, the estate's inaugural vintage of Beckstoffer Vineyards Cabernet Franc, and finish with an extraordinary Reserve Cabernet Sauvignon. The simple bites complement the wines' flavor profiles, and go beyond expected classic cheese plate:

- **2017 Amici Hyde Chardonnay + Black Truffle Potato Chips** = sweet peach blossom and grapefruit contrast beautifully with earthy umami
(Torres Selecta Trufa Negra Premium Potato Chips)
- **2016 Amici Cabernet Sauvignon + Thinly Sliced Beef Jerky**=black cherry and chocolate complement lightly seasoned and salted, dry-aged beef
(Kalahari Biltong Original Jerky)
- **2016 Amici Beckstoffer Vineyards To Kalon Cabernet Franc + Spicy and Sweet, Chocolate Laced Nut Mix**=cinnamon, cardamom, cassis and blackberry stand-up to a very wicked mix
(Moonlight Mixes Wicked Mix)
- **2017 Amici Reserve Cabernet Sauvignon + Chocolate Shortbread Cookies**=dark chocolate, cherry and caramelized vanilla are the same, but different with a buttery, and bitter chocolate cookie
(Rustic Bakery Chocolate Cocoa Nib Shortbread)

Amici Cellars High-Low Tasting Experience is offered January 7, 2020 through April 7, 2020, with advance reservation, at the winery's standard tasting of \$75 per person for groups of four to ten. *Amici Cellars High-Low* experience includes a guided tasting of four wine and bite pairings, with additional bites to-go, served in Amici's private tasting room overlooking the winery's crush pad and cellar. For more information or to make a reservation, please phone 707.967.9560.

About Amici Cellars

Tucked into Calistoga's hillside with spectacular views overlooking the Palisades, Amici Cellars is located only a few minutes from downtown Calistoga. More than 25 years in the making, Amici Cellars focuses on small batch winemaking to craft its flagship Napa Valley Cabernet Sauvignon and select varietals, along with single-vineyard bottlings from many of Napa Valley's most coveted heritage, hillside and valley vineyards. Amici Cellars' winery is open to the public, by appointment, featuring a private tasting room. For more information or reservations, please visit www.amicicellars.com or call 707.967.9560.

FOR MORE INFORMATION, PLEASE CONTACT
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