



AMICI

AMICI CELLARS ADDS THREE NEW SINGLE VINEYARD WINES TO ITS PORTFOLIO

*Hirondelle Vineyard Cabernet Sauvignon, Stag's Leap District, Napa Valley
Flora Marie and El Diablo Vineyard Chardonnays, Russian River Valley, Sonoma*

(Napa Valley, Calif.)—March 2020—From the gravelly soil of Napa's Stag's Leap District, to the rolling hillsides of Sonoma's Russian River Valley: [Amici Cellars](#) has added three new single vineyard wines to its portfolio, paying homage to legendary grape growing regions. Under the skilled craftsmanship of its winemaking team, Tony Biagi and Jesse Fox, each Amici Cellars' vineyard-designated wine is shaped to showcase its site signatures.

Carefully selecting grapes from some of the most prestigious growers, Amici Cellars strives to showcase the best that Napa and Sonoma Counties have to offer Amici Cellars—each vintage a capture of a singular site. New single vineyard releases include the 2017 Amici Cellars Cabernet Sauvignon Stag's Leap District Hirondelle Vineyard and two 2018 Amici Cellars Chardonnays from Russian River Valley, the highly acclaimed Flora Marie Vineyard and El Diablo Vineyard.

2017 Amici Cellars Cabernet Sauvignon Stag's Leap District Hirondelle Vineyard

The first viticulture area in the United States to be approved based on the distinctiveness of its soils, the Stag's Leap District, located in the southeast portion of Napa Valley, is a "valley within a valley." The rock facades of the palisades reflect heat from the sun on the vineyards below, causing temperatures to rise more quickly. Heat drops off at night just as rapidly, as cool breezes are pulled in off the Pacific—this climate creates a longer growing season ideal for late-maturing varieties.

The iron-rich, rocky soil combined with major diurnal shifts produces grapes of great complexity—contrastingly soft and intense. Amici Cellars' winemaker Tony Biagi describes the unique terroir as the classic "iron fist in a velvet glove." Having worked with Hirondelle fruit through more than four harvests, Tony delivers the first Amici Cellars Cabernet Sauvignon Stag's Leap District Hirondelle Vineyard with the 2017 vintage.

The 2017 harvest was marked by warm days and cool nights, ideal conditions for the last bit of ripening that Cabernet needs to build tannins and maintain acidity, resulting in great structure and power in the Amici Cellars Cabernet Sauvignon Stag's Leap District Hirondelle Vineyard. This vintage shows the region's classic iron-rich aromas and freshness on the palate. Concentrated but with beautiful linear precision and acidity, the wine is powerful yet silky with rich flavors of blueberry pie, dark chocolate and licorice leading into hints of crushed rock and black tea. Priced at \$175/per 750 ml bottle.

2018 Amici Cellars Chardonnay Flora Marie Vineyard

Located at 900 ft. elevation, the Flora Marie Vineyard sits on the eastern side of the Russian River Valley hilltops, the valley's coolest growing region. It is planted to the elegant Montrachet clone, in ancient sandstone seabed-derived Goldridge soil, a fine dust that is widely recognized as one of the finest grape growing soils in the world. The combination of non-fertile soil that doesn't hold water well, forces vines to struggle, ultimately resulting in lower yields of elegantly expressive fruit.

The vineyards flank ridgelines of the Russian River Valley that are shrouded in fog at night and early morning, but receive bountiful sunlight during the day. As a result, these Chardonnay grapes are one of the first lots to be harvested each year, with finished wines showing gorgeous acidity and finesse.

Farmed by the Ulises Valdez family, whose patriarch Amici Cellars' winemaker Jesse Fox credits as one of his early mentors both in the field and in the cellar, the 2018 Amici Cellars Chardonnay Flora Marie Vineyard is the confluence of a spectacular vintage, singular site, and the dedication of the family that farms it. A mineral-driven wine on the nose and palate, this vintage has a subtle saline character with oyster shell and hints of jasmine. The mouthfeel is medium-to-full bodied, showing flavors of pineapple rind along with citrus, granny smith apple and pear skin. Priced at \$85/per 750 ml bottle.

2018 Amici Cellars Chardonnay El Diablo Vineyard

Also located at 900 ft. elevation on the rolling hillsides on the eastern edge of the Russian River Valley, El Diablo Vineyard has gained a much-deserved reputation as a world-class Chardonnay site. Planted in a variety of soils and exposures, to Hyde and Wente clones, the wines that come from El Diablo are complex, elegant and refined.

These vines are also tended by the Ulises Valdez family, the success of each vintage credit to the acclaimed grower's sheer determination and passion for place. The 2018 Amici Cellars Chardonnay El Diablo Vineyard is a small-berried Wente clone Chardonnay that marries richness and acidity. Caramel and crème brûlée notes lead into a honey-kissed palate with lemon-oil, white peach and macadamia nut carrying through its lengthy finish. Priced at \$85/per 750 ml bottle.

Amici Cellars single vineyard wines are a true representation of their site signatures and as a result the winery carefully crafts small quantities of each, with some bottlings at fewer than 100 cases. The wines can only be found at the winery, a small selection of fine wine customers through annual allocations to Amici Cellars wine club members and limited-availability through the winery's [website](#).

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.

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