



AMICI

Amici Cellars Announces New 2021 Harvest Experience *An Insider's Guide to Winemaking from Vines to Glass*

(Napa Valley, Calif.) – July 2021 – Anticipation and energy reaches its peak, as the team at Calistoga's [Amici Cellars](#) prepares for its 30th harvest season. Beginning September 1st through November 1st, 2021, Amici's new 2021 experience invites guests to this family-owned winery for the excitement of another harvest season and the promise of another great vintage.

For those wanting to take their wine knowledge to the next level, Amici Cellars offers a front row seated tasting that is a harmonious balance of exploration, education and pure enjoyment. An opportunity to experience the buzz of harvest and winemaking from the grapes to the glass. Begin with a private guided vineyard tour where guests have the opportunity to learn sensory methods for testing brix levels (sugar), acidity and ripeness. Returning to Amici's estate winery to follow the steps and components towards finished wines, guests will follow the wine grapes that have arrived at the cellar, taste fresh pressed juice, transition to barrel-aging wine and finish with a portfolio tasting of Amici's single-vineyard and reserve wines available only at the winery.

This immersion program uses the beautiful expanse of Napa Valley and the Calistoga winery as its classroom. Included in the tasting is a tour of a nearby vineyard like Beckstoffer Vineyards To Kalon or Old Bull Trail planted by Amici owner John Harris. Vineyard tours are customized to the harvest cycle and what is happening in the field. Guests will also experience the working winery and have the opportunity to meet the winemaking team and, depending on the day, experience fruit arriving, the sorting table where grapes are carefully hand-selected, grape pressing for the extraction of juice, pumpovers and punchdowns.

Under the tutelage of Amici Cellars' team, you will learn all the components that come together to create a successful vintage without ever getting your hands dirty. Relax under old-growth oak trees and soak in the spectacular views while joining in the 2021 Harvest.

About Amici Cellars 2021 Harvest Experience

The three-hour experience is offered daily from 9 am to noon for groups of two-to-four people, September 1st through November 1st, 2021. One-week advanced reservations are required. Priced at \$150 per person, Amici Cellars harvest experience includes private tours and tastings.

For more information or to make a reservation email tastingroom@amicicellars.com, or 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. Thirty 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 ; call 707.967.9560.

FOR MORE INFORMATION, PLEASE CONTACT
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