

AMPLIFY WINES GARNACHA BLANCA



100% Garnacha Blanca. This is a skin-contact wine, which gives it an orange hue. Aromatics of orange liqueur and exotic fruits hint at this being an "orange wine", though it is fresh on the palate, bright and juicy, with no suggestion of oxidation. The wine has beautiful weight in the mouth, with a sort of apple skin crunchiness. Flavors of dried and salted citrus. It would be tasty with fish or seafood, or marcona almonds topping a spicy marmalade on a hunk of manchego cheese. Organic.

Tres Hermanas Vineyard, Santa Maria Valley. Fermented on the skins to dryness in stainless steel, then pressed to neutral barrels and aged for a year. Native yeast fermentations; neutral vessels for fermentation and aging; no additions of any kind except for minimum effective sulfur dioxide; and farming that seeks to establish a healthy ecosystem, enhancing and supporting the natural characteristics of a given place. Unfined, unfiltered and hand bottled by gravity.

Cameron and Marlen Porter, a husband and wife team born and raised in Santa Barbara County, first bonded over a shared love for wine and music, and Amplify is a natural extension of this marriage between their two greatest passions. The exploration, and elevation, of their growing region has been their life's work. As winemakers, they seek to amplify the voice of site and enhance the most singular characteristics of a given vineyard, marrying a sense of place with a sense of style. They embrace the happy accident, letting intuition guide their hand, with their creative spirit and palates as their primary tools.

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Tasting Note:

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100% Garnacha Blanca. Aromas of orange liqueur & exotic fruits; flavors of dried & salted citrus; fresh, bright & juicy; beautiful weight in the mouth, with an apple skin crunchiness. Organic.

Shelf Talker:

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