

AMPLIFY WINES LIGHTWORKS VOL. III

100% Merlot. A distinctive saline/Nori wrapper note adding lots of umami on the palate, along with more classic aromatics of lightly roasted coffee, olive, and fresh green herbs. Aged entirely in neutral French oak, this is a pure expression of site, and endless loop of place. A wine to contemplate time while enjoying a great meal with loved ones. Organic.

Sourced from the organically farmed Coquelicot Vineyard. 100% aged in neutral French oak. 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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

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Shelf Talker:

