

AMPLIFY WINES TEMPRANILLO



100% Tempranillo. This fruit had some of the ripest stems they'd ever seen, so they decided to ferment about a third of it whole-cluster, with the balance destemmed, all together in one concrete tank. They aged the majority in old French oak barrels, with about 1/5 in old American oak in homage to classic Rioja. It has the freshness of modern California, with a depth, texture, and structure reminiscent of their Spanish inspirations. Organic.

Organically farmed by a high school buddy, Matt Crist, C5 Vineyard (also known as Clover Creek) has a long track record for producing Tempranillo of distinction. It is just about a perfect site for the grape- warm, but not hot, up on a mesa in Santa Ynez, with sedimentary soils of sand and gravel. 30% whole cluster. 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:

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