

AMPLIFY WINES 'FOUR ON THE FLOR' ROSÉ, SANTA YNEZ VALLEY

100% Sangiovese. "...this wine is stunning, hands down the best rosé we've ever produced; hell, probably one of our favorite wines we've ever made period...We also, as we had hoped, saw great flor formation, with the fluffy white layer one sees in Sherry. There is a savory depth to this wine, coupled with abundant fruit and succulent acid, that make it incredibly moreish. This isn't just a summer sipper, this is a wine of contemplation (though we'd be perfectly happy drinking a bottle solo and contemplating a nap)."

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:

