

# AMPLIFY WINES MIXTAPE WHITE SANTA BARBARA COUNTY



Chenin Blanc, Riesling, Gewurztraminer & Viognier. Dry & balanced. Floral aromas with exotic fruits. Texturally it has beautiful weight & roundness. A wine to drink all year long; complements a wide array of foods. Organic.

Half of the Chenin & all the Riesling were fermented to dryness on the skin; all fruit received at least 2 hours on the skin. 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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BARBARA COUNTY

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## *Shelf Talker:*

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