

THE INTERLUDE · THE ITALIAN HERITAGE · 1900S

Amador Classico

BARBERA · ZINFANDEL · SIERRA FOOTHILLS

Barbera and Zinfandel, the Italian way. Bring Amador's heritage to your table.

The miners came for gold. Many of the families who stayed came from Italy, and they brought a way of life with them: a garden, a few rows of vines, and a bottle of red on every table.

In Amador, Zinfandel and Barbera — the bright, food-loving grape of Piedmont — grew side by side and were poured together. Amador Classico is our homage to those families, from a vintner who grew up in Florence.

> *"Made for the table, the way it always was."*

First vintage · 2024

REVIEWS TO COME

Reserve the first release — limited production

IN THE GLASS

FRUIT	Red cherry, ripe plum and blackberry
SPICE	Black pepper and warm baking spice
TEXTURE	Lively Barbera acidity with soft, round tannins
DRINK	Young and lively — open it tonight
TABLE	Pasta al ragù, wood-fired pizza, salumi and aged cheeses

AT A GLANCE

GRAPES	Barbera and Zinfandel
APPELLATION	Sierra Foothills
FIRST VINTAGE	2024
ALCOHOL	14.5%
PRODUCTION	Estate produced & bottled, Plymouth, California
STYLE	A blend in the Italian tradition, made for the table

The grapes: Zinfandel — rooted in the foothills since the gold-rush years · Barbera — the everyday red of Piedmont, at home in Amador

Painted Fields
BY ANDIS WINES

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