



AMICI

Amici Cellars' New *Heritage Blend* Experience

*Behind-the-Scenes look at the Blending of Napa Valley's Premier Grapes
for Aspiring Winemakers*

(Napa Valley, Calif.) – September 2018 – You and your friends dream of trading city lights for twilight nights and vineyard views; rolling-up your sleeves, tending vines, harvesting grapes, blending wines. The bucolic, romantic life of winemaker beckons but your budget belies barrels-full, it's more suggestive of bottles with friends.

Beginning November 1, 2018 through April 1, 2019, Amici Cellars' new *Heritage Blend* Experience offers a sneak peek at a day in the life of a winemaker – all the joys of ownership with zero overhead. Friends and aspiring winemakers are invited to join the estate's winemaking team and fully immerse in a half-day, behind-the-scenes look as the winemaker's work to craft the estate's Reserve Cabernet Sauvignon blend from Napa Valley's legendary Beckstoffer Heritage Vineyard grapes; offering early access to the vintage for your cellar or celebration.

As harvest comes to a close, the hustle and bustle in Napa Valley slows to a more relaxed pace during the winter months, which means more time to enjoy the natural beauty, the wine and the extraordinary people that make the valley home. Amici Cellars' proprietors and friends, John Harris, Bob and Celia Shepard invite visitors to the winery for a day that blends unique personalities and extraordinary wines.

Under the tutelage of Amici's acclaimed Winemaker Toni Biagi, guests are welcomed to the winery with barrel tastings to help uncover the flavor profiles that are most pleasing to the palate. After selecting preferred samples from barrel to beaker, the real work begins and careful consideration to crafting the final blend. With more than 25-years of winemaking experience in the Napa Valley, Tony will engage and educate, sharing techniques and tips towards achieving a perfect, elegant balance.

From cellar to sipping, hard work is always rewarded as guests are invited to relax in the winery's private tasting room for a flight of Amici Cellars' reserve and single-vineyard wines expertly paired with seasonal bites.

Heritage Blend visitors are offered early acquisition to the 2017 Amici Reserve Cabernet Sauvignon; after being aged in oak barrels for 18 months, the wine is bottled and ready for delivery, a remarkable result of a memorable day spent with friends (*the winery team arranging for case delivery or pick-up*).

About Amici Cellars *Heritage Blend* Experience

The half-day experience is offered November 1, 2018 through April 1, 2019, by appointment only for groups of four to ten. Advanced reservations are required. Priced at \$125 per person, Amici Cellars *Heritage Blend* Experience includes blending lessons, tastings with pairings and early acquisition of the

2017 Amici Reserve Cabernet Sauvignon. Pricing for 12 bottles of the Amici Reserve Cabernet Sauvignon is \$1,080 or \$90/per 750 ml bottle. The winery's hospitality team is available to assist with transportation recommendations. For more information or to make a reservation, please phone 707.967.9560.

About Amici Cellars

Tucked into Calistoga's hillside with spectacular views overlooking the Palisades, Amici Cellars is located only a few minutes from downtown Calistoga. More than 25 years in the making, Amici Cellars focuses on small batch winemaking to craft its flagship Napa Valley Cabernet Sauvignon and select varietals, along with single-vineyard bottlings from many of Napa Valley's most coveted heritage, hillside and valley vineyards. Amici Cellars' winery is open to the public, by appointment, featuring a private tasting room. For more information or reservations, please visit www.amicicellars.com or call 707.967.9560.

FOR MORE INFORMATION, PLEASE CONTACT
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