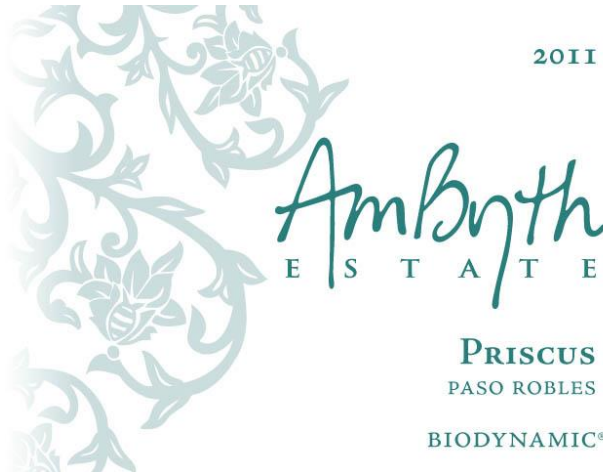


AmByth *Priscus* 2011

AmByth Estate is a Demeter certified Biodynamic® vineyard farm located in the Templeton Gap. Our vineyards are dry farmed. Our farming is Biodynamic. Our winemaking is natural.

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

GROWN, PRODUCED & BOTTLED BY AMBYTH ESTATE, TEMPLETON, CA
ALC. 13.2% BY VOL. • 750ML
NO ADDED SULFITES. • MAY CONTAIN NATURALLY OCCURRING SULFITES
FOR SPECIFIC WINE INFORMATION: WWW.AMBYTHESTATE.COM • 805-305-9497



PRISCUS *(latin)* "Venerable, Ancient"

GRENACHE BLANC 33%,
ROUSSANNE 33%,
MARSANNE 21%,
VIOGNIER 13%

BOTTLE #0000 OF 1600, 133 CASES PRODUCED

OUR FARMING:
BIODYNAMIC, DRY FARMED, HEAD TRAINED, STEEP HILLSIDES.

OUR WINE:
100% ESTATE, UNFILTERED, UNFINED, NATIVE YEAST.

OUR PHILOSOPHY:
A LOVE OF THE LAND. A JOY OF LIFE.



BIODYNAMIC CERTIFICATION BY DEMETER USA

VINEYARDS

Priscus hails from two estate vineyards: Mark's Vineyard and StoneCross Vineyard. The Grenache Blanc, Roussanne and Marsanne are from StoneCross Vineyard, the steepest southeast facing vineyard on our 42 acre farm. This vineyard was planted in December 2005, it is 100% dry farmed and is mostly dedicated to white Rhone varieties. It sits at 1,350 feet elevation and the spacing is 12 x 12 because of the radical steepness. The Viognier was harvested from Mark's Vineyard, a lovely 7 acre south facing vineyard planted in 2004, at 1100 feet with 10 x 10 spacing. The Viognier crop continues to challenge us and give us low, but delicious yields.

TASTING NOTES

This wine has a beautiful pale gold color. The first nose is very fresh and complex with lifted aromas of fresh citrus, orange blossoms and crushed minerals. It is medium-bodied with an intense energy carried by a perfect natural acidity. On the palate lime tree notes are on the foreground but you can guess more complex aromas that will develop with time: young quince, butterscotch and smoky minerality. The finish is long, fresh and vibrant. No need to rush with this wine, it is refined and elegant, it is a serious white wine. No Added Sulfites

TECHNICAL DATA

BLEND: 33% Grenache Blanc, 33% Roussanne, 21% Marsanne, 13% Viognier

APPELLATION: Paso Robles

HARVEST DATES: August & September, 2011

BOTTLING DATE: November 2012

RELEASE DATE: July 2013

SRP: \$45.00

ALCOHOL: 13.2%

PH: 3.5

TA: 0.8

TOTAL CASES: 133

RESIDUAL SUGAR: .00