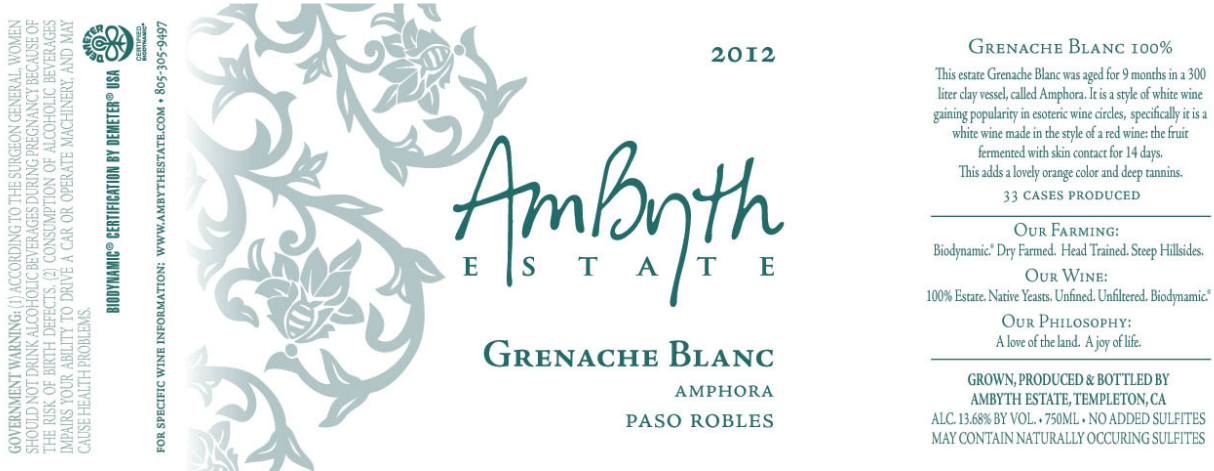


**AmByth Estate is a Demeter certified Biodynamic® vineyard farm located in the Templeton Gap.
Our vineyards are dry farmed. Our farming is Biodynamic. Our winemaking is natural.**



2012

AmByth
E S T A T E

GRENACHE BLANC
AMPHORA
PASO ROBLES

GRENACHE BLANC 100%
This estate Grenache Blanc was aged for 9 months in a 300 liter clay vessel, called Amphora. It is a style of white wine gaining popularity in esoteric wine circles, specifically it is a white wine made in the style of a red wine: the fruit fermented with skin contact for 14 days. This adds a lovely orange color and deep tannins.

33 CASES PRODUCED

OUR FARMING:
Biodynamic* Dry Farmed. Head Trained. Steep Hillsides.

OUR WINE:
100% Estate. Native Yeasts. Unfiltered. Unfiltered. Biodynamic*

OUR PHILOSOPHY:
A love of the land. A joy of life.

GROWN, PRODUCED & BOTTLED BY
AMBYTH ESTATE, TEMPLETON, CA
ALC. 13.68% BY VOL. • 750ML • NO ADDED SULFITES
MAY CONTAIN NATURALLY OCCURRING SULFITES

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.

BIODYNAMIC® CERTIFICATION BY DEMETER® USA
FOR SPECIFIC WINE INFORMATION: WWW.AMBYTHESTATE.COM • 805-395-9497

VINEYARDS

The Grenache Blanc is located in StoneCross Vineyard, a very steep, southeast facing vineyard on the 42 acre estate-farm. The vines were planted in December 2005, they are 100% dry-farmed, and they are surrounded by Spanish olive trees to add biodiversity and beauty. The vines are planted to a 12' x 12' configuration, and trained up a gobelet.

WINEMAKING

Harvested September 9, 2012 at 23° Brix, foot-stomped and left to ferment on its skins and stems and native yeasts in ¾ ton bins for 14 days, until it fermented dry. It was pressed off and transferred to a 300 liter clay Amphora to age for 9 months. Bottled July 2013, No Added Sulfites

TASTING NOTES

This is a style of wine gaining popularity in esoteric wine circles, which we like to align ourselves with. It has an intense “orangey” color and a complex nose of caramelized apple, dough, citrus, Indian spices and herbs. It is a full-bodied wine with citrus notes still dominant. It has a very pleasant texture with soft, grippy tannins. Mother Acid is reminding everyone to stay on track. This is a wine that opens the door to exotic and adventurous pairings, thanks to the tannins and acid structure and overall complexity. It longs for ethnic food like Indian or Thai (with a low spice level), and yes, meat is very welcome with this “orange” wine.

TECHNICAL DATA

BLEND: 100% Grenache Blanc

APPELLATION: Paso Robles

HARVEST DATES: September 9, 2012

BOTTLING DATE: July 2013

RELEASE DATE: September 2013

SRP: \$45.00

ALCOHOL: 13.68%

PH: 3.28

TA: 0.8

TOTAL CASES: 33

****AmByth Estate is a proud member of the Rhone Rangers**