

BELLA GRACE

2017 1646, Amador County Red Blend

Varietal Composition:

40% Barbera, 30% Zinfandel, 20% Primitivo, 10% Petite Sirah

Technical Data: 14.5% ABV, .68 TA, 3.56 pH

Cooperage: 20% New French Oak - 16 months

Production: 1,385 Cases

Tasting Notes:

Named for the elevation of our estate wine cave in Amador County, 1646 is a barrel selection of Barbera, Zinfandel, Primitivo and Petite Sirah. Dark stone fruit, holiday spice, and bright cherry develop into a smooth finish with a full-bodied mouthfeel—framed through 21 months aging in 20% new French oak barrels.

Vineyard Notes:

The Barbera is sourced from five different local vineyards, each of which are picked on different days and only when the fruit is perfectly balanced. The Zinfandel, Primitivo and Petite Sirah are sourced from our estate vineyards in Plymouth. Each of these grapes are picked, processed and aged separately. Combining the five unique Amador Barbera vineyards with our sustainably farmed estate vineyards, we have created a balanced, fruit-forward blend.

Bella Grace Vineyards is located in the Shenandoah Valley of Amador County, and is planted to 19.6 acres of Italian and Rhône varieties. Sustainable vineyard practices are employed with respect to the environment. Old- and new-school farming techniques produce grapes that successfully craft award-winning wines.

Production & Harvest:

Each vineyard lot is harvested separately, based on our criteria for exceptional fruit quality. While this takes more time and labor, this method produces wonderful diversity. The goal of our 1646 oak protocol is to frame the fruit, minerality and body—distinctive of each vineyard and varietal's unique terroir.

Aging these classic Amador varieties in different barrel lots—inside our hillside wine cave at an elevation of 1646—is what led to the namesake of this delicious and balanced red blend. The design utilizes the topographical map of Amador County, and the gold lettering is a reminder of Amador's rich gold-rush history.

Food Pairings:

The wonderful acidity of the Barbera combines well with the robust fruit and spices of the Zinfandel, Primitivo and Petite Sirah. Pair with full-food flavors such as cheeseburgers, steak dinners, bbq, tomato-based dishes, spaghetti and lamb meatballs, mushroom risotto or grilled pork.

