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AVAILABLE NOW IN AMADOR COUNTY:

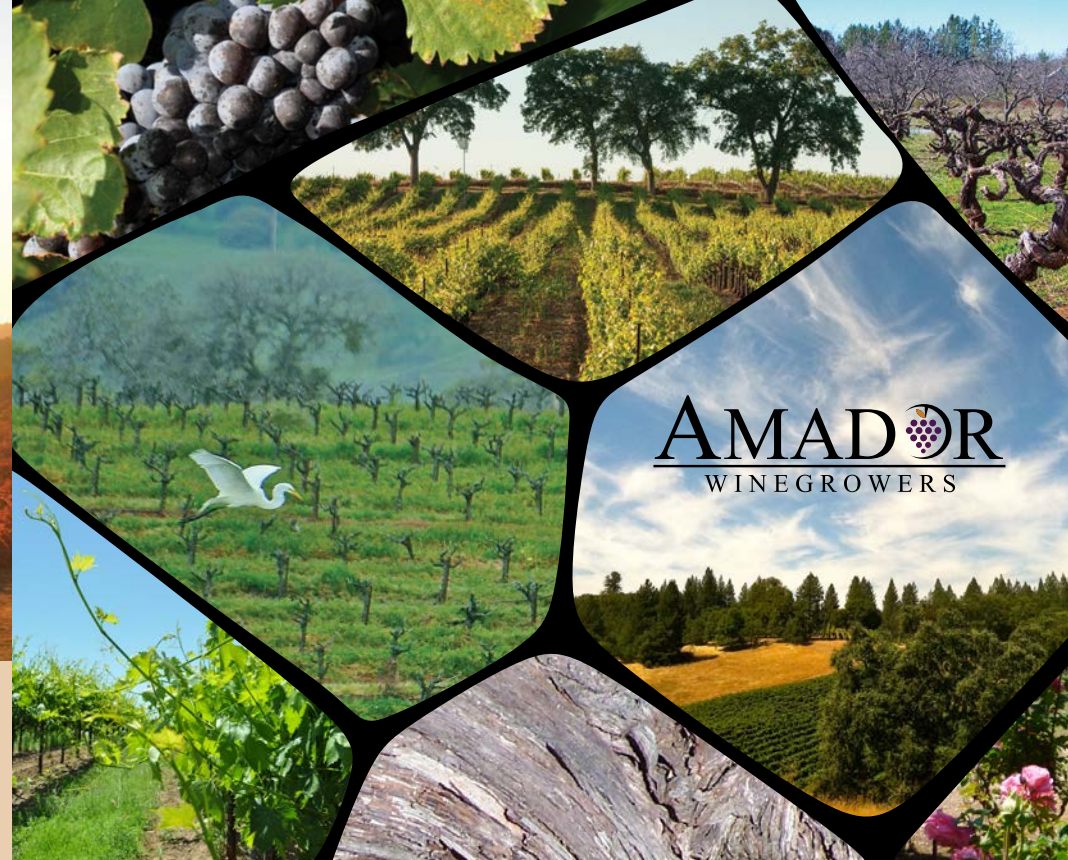


- |                 |                  |                    |
|-----------------|------------------|--------------------|
| Zinfandel       | Viognier         | Black Muscat       |
| Syrah           | Vermentino       | Carignane          |
| Barbera         | Roussanne        | Chenin Blanc       |
| Primitivo       | Grenache Blanc   | Dolcetto           |
| Mourvedre       | Alicante Bouchet | Muscat Canelli     |
| Grenache        | Orange Muscat    | Merlot             |
| Sangiovese      | Semillon         | Cabernet Franc     |
| Petite Sirah    | Chardonnay       | Cabernet Sauvignon |
| Sauvignon Blanc | Pinotage         | Nebbiolo           |
| Pinot Grigio    | Aglianico        | Verdelho           |

CONTACT

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Snow and summer vineyard photos on cover © Larry Angier Image West Photography. Grapes, mission vineyard,  
Fall vineyard, grape leaf, vineyard rows, vine trunk © Anne Filer Design. Brochure layout by Anne Filer Design.



AMADOR  
WINEGROWERS

A MOSAIC of winegrowing  
terroirs producing a wide variety  
of grapes, wines and awards!





In Amador, our “materials” are our gorgeous soils, incredible climate, and dedicated farmers.



Recently winemakers discovered that different types of terroirs produce some of the best Rhone varieties such as Syrah, Mourvedre,

*Amador County has long been known for its award winning Zinfandel and Barbera grapes.*

Grenache, Viognier and Roussanne. Amador’s multiple vineyard elevations, rocky soils and warm temperatures also produce some very well regarded Spanish varieties with specific clones of Sangiovese and Tempranillo doing the best. The

five Portuguese grapes that are blended produce a true port-style wine that thrive in this climate, and the resulting ports are among the most sought after wines in the local tasting rooms.

There are several large vineyards in Amador County, but the majority are less than 30 acres in size. The farmers that tend these small vineyards have a close relationship with their vines and pay attention to detail and excellence. Amador is a mosaic of different soils, elevations, and micro-climates, and is farmed by a wide diversity of people. Together this creates some very unique appellations.

Amador County represents just over 3,100 acres of the 5,800 acres of the Sierra Foothill grape growing region. This is about 5% of the total acreage planted in California. That said, this 5% represents some of the most awarded terroir in all of California. Just how successful is best demonstrated in recent judging done at the CA State Fair.

Look for a taste of Amador in your next glass of wine.



2014 GRAPE VARIETY	STATE ACREAGE	FOOTHILL ACREAGE	%	'14 STATE MEDALS	'14 AVA MEDALS	%	% OF GOLDS
Alicante Bouschet	1091	11	1.01	3	3	100.00	No State Golds
Barbera	6328	296	4.68	42	31	73.81	83.3
Grenache	6020	58	0.96	11	6	54.55	100.0
Mourvedre	819	66	8.06	9	3	33.33	No State Golds
Nebbiolo	165	18	10.91	1	1	100.00	No State Golds
Petite Sirah	8637	273	3.16	65	16	24.62	40.0
Primitivo	305	81	26.56	26	15	57.69	No State Golds
Roussane	324	39	12.04	5	2	40.00	0.0
Sangiovese	1894	181	9.56	33	12	36.36	50.0
Syrah	18798	598	3.18	92	27	29.35	50.0
Tempranillo	925	92	9.95	30	13	43.33	25.0
Viognier	3001	138	4.60	36	8	22.22	33.3
Zinfandel	47603	2590	5.44	203	63	31.03	32.3

Sierra Foothill Zinfandel represents only 5.4% of all California Zinfandel but captures 31% of all medals and 32% of those were Gold. But Amador is much more than just Zinfandel. Even more impressive is our Barbera, which is less than 5% of CA acreage but accounts for 74% of all the medals and 83% of all the Golds. Syrah represents less than 4% but accounts for nearly 30% of all the medals and 50% of those are Gold. And the awards go on!

**A COMBINATION OF FACTORS CONTRIBUTES TO THIS SUCCESS:**

- Our farmland consists of decomposed granite or volcanic soils;
- Our mountainous weather gives us intense weather;
- Our vineyards are small, family operated, with low yields.