



BEHIND THE CELLAR DOOR

AMADORWINE.COM



MARCH
7 & 8
11 AM - 4 PM

2015 Winery Event Details

Amador Cellars*

11093 Shenandoah Road, Plymouth

Amador Cellars will be featuring their award winning wines paired with pasta Raphael and assorted savory cheeses with special prices on select wines and case discounts.

Music: The New Originals Saturday; Mike Trucco on the accordion Sunday; both days 11:30 am – 3:30 pm

Seminars: Reserve Wine Tasting in the barn with Winemaker Michael Long; 20 people per session -both days 11 am

Amador Foothill Winery*

12500 Steiner Road, Plymouth

Join the new team at Amador Foothill Winery for delectable food pairings including Zinfandel brownies. Taste barrel samples from winemaker Tom Jones. Take advantage of fabulous half case and full case specials. Have fun exploring the different aromas of wine. Smell and recognize enhanced aromas of one white wine and one red wine.

Music: Greg Perkins, jazz guitarist; Saturday 12pm - 3pm

Seminar: Test Your Nose Challenge - Have fun detecting wine aromas and receive a special prize- both days ongoing.

Andis Wines*

11000 Shenandoah Road, Plymouth

This year, toast Behind the Cellar Door with Andis Wines. Feast on rotelli pasta with a Zinfandel marinara sauce, participate in blind taste tests with winemaker Doug (there will be prizes) and listen to live music by the Schwamigos! Wine special: buy any 2 bottles and get a Sparkling for \$2. See you there!

Music: The Schwamigos; both days 11:30 am – 3:30 pm

Seminar: Blind tasting with Winemaker Doug; both days 2:30 pm

Avio Vineyards and Winery*

14520 Ridge Road, Sutter Creek

Avio will be tempting you with Tuscan sliders; garlic and rosemary roasted pork loin with caramelized onions on a fresh roll with creamy potato salad to taste along side their exceptional wines. Their award winning Zinfandel will be just \$99 per case. Taste the fruits of your labor at their pruning seminar.

Seminar: How to Prune for 12,752 Glasses of Wine; Get "hands-on" experience and take the clippings home with you- both days 11:30 am and 2:30 pm.

BellaGrace Vineyards*

22715 Upton Road, Plymouth

73 Main Street, Sutter Creek

Stop by the Wine Cave of Bella Grace and experience their outdoor atmosphere and hospitality with breathtaking views of the valley and High Sierra. They will be hosting a Cincinnati chili bar and offering discounts on selected wines.

Seminar: Demonstrations on Coopering (barrel making) – both days 1 pm and 2:30 pm

Borjón Winery*

11270 Shenandoah Road, Plymouth

On the menu, Mother Nora Borjón will be preparing superb authentic Mexican food to enjoy while listening to the Rhythm Vandals and their Tribute to Santana show. Borjón will feature a release from their 2013 vintage and an unbeatable wine sale sure to please any red or white wine lover.

Music: The Rhythm Vandals; both days 12 pm – 4 pm

Bray Vineyards*

10590 Shenandoah Road, Plymouth

Bray Vineyards will be offering barrel samples for your enjoyment while feasting on meatballs with raspberry and roasted chipotle sauce served with polenta prepared by Eric Burns.

Music: Steve Waranietz - featuring accordion and keyboard; both days ongoing

C.G. DiArie Vineyard and Winery*

19919 Shenandoah School Road, Plymouth

Join Artist/Winemaker Chaim Gur-Arieh featuring our Double Gold Winners (S. F. Chronicle Wine Competition) blends of Bordeaux & Rhone varietals grown in the Sierra Foothills. Taste "Old World" varietals crafted in a "New World" elegant style along with our collection of French Wines. Special discounts offered. Serving Mediterranean Cuisine.

Music: Papa's Blues; both days 11:30 am – 3:30 pm

Seminar: The Artistry and Excellence of Blending Wines - Ongoing

Charles Spinetta Winery

12557 Steiner Road, Plymouth

Take advantage of 20% off all case purchases- Larger discounts on select wines- Wildlife Art Gallery will be open for viewing.

Convergence Vineyards*

14650 Hwy 124, Plymouth

At Convergence Vineyards we will be serving an exotic Argentinian grass feed beef lentil stew with bacon cheddar muffins. We will be offering great wine specials and exciting new releases of our Sauvignon Blanc, Barbera, and Petite Sirah.

Seminar: Join Jamie at high noon both days for a seminar on how to make beef jerky. We will first marinate it in Barbera and smoke it Jamie's favorite Traeger BBQ.

Cooper Vineyards*

21365 Shenandoah School Road, Plymouth

Go behind the cellar door and enjoy stunning vineyard views with Cooper Vineyards' winemaker Michael Roser. Taste our three delicious Viognier vagrants - Oaked, Stainless, and dessert wine Pink, alongside seasoned sausages, a grilled vegetable Viognier medley, and Pink glazed onions.

Seminar: Viognier and the Winemaker; 11 am -4 pm informal

Deaver Vineyards*

12455 Steiner Road, Plymouth

Start at Deaver - pick up your glass and receive a complimentary gift! Take advantage of our Early Bird Specials on select wines until 12:30. Enjoy barrel tasting, gourmet appetizers, live music and the Deaver Green.

Music: Route 88 Band; Saturday 11 am-4 pm, Sunday 11 am-2 pm

Dillian Wines

12138 Steiner Road

Dillian will be serving handmade Vinciguerra Ravioli and their featured release will be a refreshing 2014 Sauvignon Blanc. Guests can barrel taste and purchase futures of 2014 Hangtree Zinfandel for 20% off a half case and 30% off a case.

Distant Cellars* (Pouring at Amador 360)

18590 Highway 49, Plymouth

Distant Cellars is excited to participate in our first ever BCD event! We will be pouring our wines at Amador 360 as we finalize work on our tasting room. Alongside our wines, we will be featuring delicious Mexican street tacos and sides from Working Fire Catering!

Dobra Zemlja*

12505 Steiner Road, Plymouth

Join Dobra Zemlja for traditional Croatian fare, fantastic wine specials, barrel tasting and hearty, unfiltered 'Big Reds.' Don't miss out!

Music: Connie Bryan and Capital Blues Jam; both days 12 pm – 4 pm

Driven Cellars*

12595 Steiner Road, Plymouth

76 Main Street, Sutter Creek

Come savor pulled pork sliders with homemade baked beans. Enjoy Primitivo cupcakes for dessert. Barrel tasting and discounts available. From 11 am – 1 pm get 45% off Viognier and 30% off Tempranillo; after 1pm discount is 20%.

Music: Dippin' Sauce on Saturday and The Esquires Chicago Blues Party on Sunday; both days 12 pm – 4 pm

Drytown Cellars*

16030 Hwy 49, Drytown

All hands on the production line! Bottle Drytown Water to take home (while supplies last). Taste the newest wines: barrel sample the 2014 vintage. Enjoy the cool sounds of the ACUSD Jazz Band on Saturday; and on Sunday, the roots music of Mokelumne Crossing. Roast tri-tip and spring victuals round out the party.

Music: ACUSD Jazz Band; Saturday 1 pm – 4 pm and Mokelumne Crossing on Sunday 12 pm – 4 pm

Seminar: Drytown Water to take home (while supplies last) both days 3pm

Feist Wines*

14173 Old Hwy 49, Amador City

Join the Feist family for barrel samples of 2014 Old Vine Zinfandel, Shenandoah Valley Barbera and El Dorado Cabernet Sauvignon. Pair award winning wines with local, artisan cheeses, farm to fork charcuterie and Andrae's breads. 25% off mixed cases

Music: Live Americana music with winemaker Tony Feist. Saturday 1- 4pm Sunday 11 am – 2 pm

Seminar: Descriptive Analysis of Red and White Table Wines 1 pm

Helwig Vineyards and Winery*

11555 Shenandoah Road, Plymouth

Helwig will be barrel tasting one of their 2013 Estate Reds and offering tasty bites in the Pavilion.

Music: Live acoustic music in the Pavilion; Both days 12 pm - 3:30 pm.

Seminar: Helwig Winery is pleased to announce that they will have a master cooper from Radoux Barrel Company give a barrel making demonstration on Saturday from 1:30-3:30 pm.

Il Gioiello Winery and Morse Wines*

22355 Lawrence Road, Fiddletown

Com experience French, Italian and American food and wine pairing stations featuring 20 wines including the 2014 Best of Show. Start at the top of the valley or end the day with reserve wine & barrel tastings. Best of year event deals.

Seminar: Reserve Wines and Barrel Tasting; both days 4pm

Jeff Runquist Wines*

10776 Shenandoah Road, Plymouth

Come taste the "Best of Class" 2012 Cabernet Sauvignon and other gold medal winning wines from the SF Chronicle Wine Competition. Enjoy some scrumptious soup, crackers and brownies from Andrae's Bakery. Check out the case discount on the 2012 Souzao.

Karmère Vineyards and Winery*

11970 Shenandoah Road, Plymouth

Enjoy a mimosa between 11 - 12 pm and Tuscan sausage soup all day (vegetarian option available). Sip wine while partaking in the lively blues or enjoy some barrel tasting of several varietals.

Music: Two-Tone Steiny and the Cadillacs; both days 12 pm – 4 pm

Seminar: The Art of Blending - Create your own special blend with winemaker Dawn Martella for an informative and fun seminar on the wine blending process. Space is limited, please RSVP 209-245-5000; both days 11:30 am

Le Mulet Rouge * (Pouring at Sutter Creek Wine Tasting)

85 Main Street, Sutter Creek

Make us your first or last stop at Sutter Creek Wine Tasting, near many of Sutter Creek's accommodations. For your palate's pleasure, we will be pairing hearty meatballs with Zinfandel and Barbera.

Seminar: Oak Effects: Compare our 2014 Sangiovese and Cabernet with oak and without oak; Ongoing

Nine Gables Vineyards*

10778 Shenandoah Road, Plymouth

Nine Gables will be serving soul warming chili and buttery corn bread along with brownies for your sweet tooth. They will also be offering extra discounts on case and half case sales.

Seminar: Pruning Techniques Sunday 2 pm

Nua Dair Vineyards*

13825 Willow Creek Road, Lone

Nua Dair Vineyard will be serving spinach feta cheese empanadas and meatballs with a Cabernet marinara sauce. Finish your tour with a chocolate fountain with dipping fruit and éclairs.

Seminar: General Food and Wine Pairing; both days on going

Renwood Winery*

12225 Steiner Road, Plymouth

Wine and Waffles - Experience something different at Renwood Winery! Compare and contrast the flavor of wine aged in different oak barrels. Renwood will be serving savory world famous "Frenchy's Waffles"! Come have fun tasting the award winning wines and pairing them with your favorite waffles while relaxing in the luxurious Amador setting.

Sera Fina Cellars *

17000 Latrobe Road, Plymouth

Relax... You're at Sera Fina! Warm your bellies with a bowl of chili, try our new releases and gold medal winning wines. Join La Famiglia and play a round of bocce ball with owner/winemaker Paul Scotto to win prizes and bragging rights.

Music: Tim from the 209 All Stars; Saturday 3 pm -5:30 pm

Shenandoah Vineyards*

12300 Steiner Road, Plymouth

Enjoy the incredible smoked brisket sliders with Zingiovese® BBQ sauce and kettle chips while selecting your favorite style of Zinfandel to match. Enjoy barrel tasting of the 2013 ReZerve® Barbera and 2013 Paul's Vineyard Zinfandel.

Seminar: Learn about the flavors and aromas of wine. Come taste and smell what can be in a glass of wine with Assistant Winemaker Joe Coughlin. Call ahead for reservations! Sunday 10 am

Sierra Ridge Vineyard and Winery *

14110 Ridge Road, Sutter Creek

All things chocolate! Sierra Ridge will be pairing their wines with wonderful chocolate creations - savory to sweet. Along with barrel tasting throughout the day, Stonewall Kitchens will be on hand to pass out samples, recipes and wonderful morsels to try from noon to 4 pm. Behind the Cellar Door discount specials.

Music: Motoshi Kosako -Jazz Harp and Gordon Rowland Classical, Flamenco and Jazz Guitarist; Both musicians Saturday 12 – 2 pm; Gordon Rowland Sunday 12 – 2 pm Weather permitting music on the deck.

Sobon Estate *

14430 Shenandoah Road, Plymouth

Enjoy creamy pesto Viognier sauce over pasta while learning the “Art of Blending a ReZerve® Zinfandel”. Barrel tastings of the 2014 ReZerve® Primitivo and 2014 Fiddletown Zinfandel. Wine specials and case deals. Enjoy a walk through our historic museum.

Seminar: Pruning demonstration with Winemaker/Vineyard Manager Paul Sobon. Learn about soil fertility, vine health and how to prune for quality wine. Call ahead for reservations! 209-245-6554 Saturday 10 am.

Stonehouse Vineyards and Winery

10861 Shenandoah Road, Plymouth

Join Stonehouse to experience a vertical tasting of the '04, '06, and '09 vintages of premier Sierra Foothills Cabernet Sauvignon. Special pricing will be offered on all wines, including their top selling Mikayla's Cuvee. Dog Friendly!

Story *

10525 Bell Road, Plymouth

Story will be doing a comparison of organic vs conventional farming and wine tasting in the vineyard of each. Four different vineyards, 3 organic and one conventional. Gather round and learn the importance of cover crops, dry farming and head pruning techniques and how Story still achieves good crop loads and high quality even during drought years.

Tanis Vineyards* (Pouring for this event at the Amador Vintage Market)

9393 Main Street, Plymouth

Tanis food and wine pairing experience at Amador Vintage Market. Tanis 2014 Verdelho with vegetarian terrine, 2010 Zindandel with porcini crusted pork belly, 2010 TNT Dynamite Red with chipotle mini tacos. Food pairing served 10 am – 3 pm or while they last.

Terra d'Oro/Montevina Winery *

20680 Shenandoah School Road

Terra d'Oro is celebrating their 45th Birthday! Enter through the majestic cellar doors and taste Amador history with interactive tours, barrel tasting, flavors of Italy prepared by Beth Sogaard Catering, and BCD specials. Ignite your senses and taste the history!

Music: Midtown Jazz; both day 11:30 m – 3:30 pm

Terre Rouge and Easton Wines*

10801 Dickson Road, Plymouth

Taste new releases and library selections and enjoy 20% off a mixed case (Club-25%). Take advantage of case specials on Viognier and Syrah. Chef/Owner Jane will serve an Italian lunch with Panini, salads and more.

Seminar: Join Tasting Room Manager Doug Bellamy, showcasing highlights from his new book, “The Art of Wine Tasting”. Join in the fun learning how wines change depending on the glassware, wine temperature and food paired. Autographed copies of his book are available for purchase; both days 11:30 am.

TKC Vineyards

11001 Valley Drive, Plymouth

Come out and taste TKC's premium red wines, delicious port and sample some of their wines right from the barrel. Along with these delicious wines, TKC will be serving salmon chowder and a nice selection of appetizers. Generous discounts will be offered on their wines for this event.

Turley Wine Cellars

10851 Shenandoah Road, Plymouth

Explore Larry Turley's quest to understand Zinfandel and the grape's role in California's Viticultural past. Seated seminars highlighting California's heritage vineyards start at noon in the barn Saturday and Sunday. Advanced reservations required; seating limited. Email Meredith@turleywinecellars.com for seminar RSVP.
Seminar: Amador Old vine Zinfandel Retrospective - Saturday; Hayne Vineyard Petite Syrah Vertical - Sunday

Vino Noceto *

11011 Shenandoah Road, Plymouth

Stop by Vino Noceto for great food and wine pairings, new wine releases, live music and a pairing seminar. Amador Vintage Market Chef Beth Sogaard has paired some tasty bites to tantalize the palate.

Music: Jesse Hendricks Spanish Guitar; Saturday 11:30-3:30 pm and String Thing Trio; Sunday 11:30-3:30 pm

Seminar: "Surprise Your Palate" Food & Wine Pairing; 11, 12, and 1 pm both days. Approximately 20 minutes per seating. By reservation only. 10 seats available at each seating www.noceto.com

Wilderotter Vineyard *

19890 Shenandoah School Road, Plymouth

Wilderotter Vineyards will once again be representing the best of the Shenandoah Valley. Wilderotter's signature Poblano Rubbed Chicken Tacos with BBQ onions and coleslaw pair nicely with the many varietals they grow and produce. A Garden Red Potato Salad will round out the menu.

Wine Tree Farm Winery* (Pouring for this event at the Diggins)

14467 Highway 49, Amador City

Event: The Diggins 14166 Historic Highway 49

Taste award winning Rhone varietals and blends with select appetizers. Savor the newly released customer favorite, ByPass Red. Wine Tree will be offering special pricing including 20% discounts on case purchases. Mixed cases are OK.

Seminar: Vineyard Tour - Join Corinne for a walk through the vineyard; see the difference between - Syrah, Grenache and Mourvedre, ending with a pruning demonstration - wear good shoes. 10 am both days

Young's Vineyard

10120 Shenandoah Road, Plymouth

Young's Vineyard will be offering barrel tasting of their "Zin Zin" for a limited time. Along with their fabulous wines Young's will be serving delicious brie with pesto and pine nuts.

Wineries with asterisk * will have glasses available for sale during the event.

Amador Vintners Association PO Box 667, 9310 Pacific Street Plymouth, CA 95669 (209)245-6992
www.AmadorWine.com

Winemaker Dinners

Feist Wines Sunday Winemaker Brunch 10:30 – 11:30 am \$24 pp

Andrae's Bakery Ham and Mushroom or Artichoke and Red Pepper quiche

Mixed artisan pastries - Farm to fork local, organic fruit - A glass of 2014 Feist Viognier