



MARCH 23 - 24, 2024

BEHIND THE CELLAR DOOR

24 Brix

BCD is a favorite event of 24 Brix and we will be offering an educational talk with Winemaker/Owner Paul Schmitz discussing "How to Make 90 Point Fine Wines" with a special Barrel Tasting in our Production Room during the talk. We will be serving 4 90+ wines to taste along with a cheese & cracker that is specifically meant to pair with each of the 4 varieties.

Amador Cellars

Enjoy 6 wines perfectly paired with 6 gourmet cheese and learn the reasoning behind each pairing. Chat with the Winemakers about how each pairing changes and enhances the flavor of the wine—with this knowledge you will be sure to impress your friends at the next soiree. Winemakers Michael and Ashley will also be coming around with a special library wine for you to taste while they describe how the characteristics and flavor profiles of wine change with age. Cleanse your palate with a hunk of crusty bread dunked in our freshly pressed 2023 Estate Olive Oil. We will be pouring our Best of California Barbera in addition to other award-winning varietals. Live music by Jimmy Ashley on Saturday and Darin Sexton spinning your favorite classic records on Sunday.

Andis Wines

Experience your first sip in the vineyard, accompanied by the captivating presence of owls and hawks showcased by the Tri County Wildlife Center. Visit with the birds of prey and learn how they help us sustainably control pests in the vineyard. Following this unique outdoor setting, stroll to the Andis Event Center to indulge in a delightful wine tasting journey, complemented by a mouthwatering culinary creation crafted by the talented team at Flora & Fauna.

Avio Vineyards & Winery

Join Avio in the vineyard for a hands-on pruning seminar, where you'll learn the secrets behind producing 12,752 glasses of wine. Take home clippings to kickstart your own vineyard. Then, explore the barrel room for a straight-from-the-barrel vertical tasting,

unraveling the stages of wine maturity and its life cycle. Cap off the experience with a perfect pairing of Nonna's homemade Pasta e Fagioli.

Bella Grace Vineyards

Start your visit at Bella Grace with a stroll through the underground wine cave, learning key elements of barrel aging along the way. Inside the cave, pick up a tasting of the 2022 Barbera from our 30 hectoliter (792 gallon) French oak barrel. Back outside, enjoy a combination of award winning Bella Grace wines, perfectly paired with small bites by Chef Robert. Relax and enjoy panoramic views of the vineyards!

Belledor Vineyards

Palate Puzzles: The Ultimate Blind Tasting Challenge

Embark on a sensory journey with a blind tasting experience at Belledor Vineyards, where your palate takes center stage in the absence of visual cues! Join us for an unforgettable experience where your senses become the ultimate detectives in this delightful pursuit of vinous knowledge! Come enjoy bites & flights at Belledor! Please note: all guest must be 21 or older.

Convergence Vineyards

At Convergence, we are opening up our literal cellar doors for this special weekend! Come for a behind-the-scenes look at our winemaking process and taste some of our current vintage offerings, as well as some samples straight from the barrel. Our owner and winemakers will be pouring, and serving homemade biscuits to boot. Come on down!

Cooper Vineyards

We are frequently asked at Cooper how the weather has affected our vineyard. How does drought affect the grapes? How does rain affect the grapes? Our expert winemaker, Mike Roser, and his assistants, will explore the importance of weather on the quality and quantity of our grapes in the vineyard and, ultimately, how it affects the wine in your glass. Taste wine from the barrels, interact with the winemaker and/or

assistants, and enjoy a “light bite” food pairing prepared by Motherlode Market & Catering.

D’Agostini Wine

- Flight of 4 wines
- 1 Tank Tasting
- Small Bites paired with tasting
- Winery tour with our winemaker

Deaver Vineyards

A flight of 5 wines, including a barrel sample, and small bites.

Di Arie Winery

“Varietal Identity of Wine”

Sign Up for The Big Quiz – Be A Sleuth! Identify the variety of our mystery wine. Explore the splendor of our award- winning wines and learn to identify the variety of the mystery wine. Our winemaker, Chaim, will taste with you a collection of wines and teach you how to identify the variety of our mystery wine.

Di Stasio Vineyards

Di Stasio Vineyards will offer a 5 tasting experience with our Sparkling “Sorpresa”, Sauvignon Blanc, “Old Vine” Zin, Barbera and one “Riserva” wine barrel tasting. We’ll offer a small antipasti of imported salume, cheese, olives and crackers as well as a seasonal pasta sampler.

Dianda Vineyards

- Flight of 4 wines
- 1 barrel tasting
- Homemade minestrone soup
- Winemaker’s hosting tour of winery
- Side by side tasting

Dobra Zemlja Winery

Join Dobra Zemlja Winery (meaning ‘good earth’ in Croatian) as we give guests a peek ‘behind the cave door’ with an educational barrel and vertical tasting of one of our signature ‘Big Amador Reds, No Lightweights’, mali ‘little’ bites that complement a select flight of our wines, and fantastic wine specials. Zivili!!

Driven Cellars

Get your engines started at DRIVEN Cellars for the Behind The Cellar Door event. We are excited to welcome you to our winery! Our team will guide you through the ultimate tasting experience consisting of several wines paired with a delicious signature charcuterie cup. You

will hit the finish line with a barrel tasting of our 2017 Zinfandel and sweet treat. Wines well worth the drive!

Drytown Cellars

If you’re looking for adventure this weekend, visit Drytown Cellars for the Amador County-Wide Vintner event: “Behind the Cellar Door.” Pick up your stemware here and enjoy Super Specials for event-goers! Learn from Winemaker Allen how to interpret basic lab results and how to use them in the art of winemaking. He’ll present “Tenth Grade Science and Sensory Analysis” on Saturday at 11AM and 3PM and Sunday at 1PM. We’ll be serving seasonal dishes paired with our Award-Winning Wines. Live Music BOTH Days! You’ll be glad you came!

Helwig Winery

Experience our underground wine cave and learn why caves are so beneficial to the wine making process as you sip a selection of award-winning wines thoughtfully paired with small bites designed by our kitchen. We will be focusing on wine and foods of Spain for this pairing. Have your senses transported as you enjoy the acoustical Spanish guitar stylings of Jessie Hendricks, all while learning old world traditions in wine making.

Iron Hub Winery

Be your own wine maker and try your hand at blending! Create a wine blend with Iron Hub’s father-son winemaking team, Tom and Spencer Jones. This will be a fun experience! Barrel taste and blend on our lovely patio with gorgeous Sierra views. Our wonderful Iron Hub team will also provide you with a progressive sampling of estate grown white and red wines. Enjoy a delicious serving of rich food bites paired with our wines and take home wines from our event specials!

Il Gioiello Winery / Morse Wines

Taste Barrel samples alongside new bottlings and aged vintages of Bordeaux varietals and blends grown and produced in our Sierra Foothill Il Gioiello Winery. Enjoy an instructive seminar on our favorites, Cabernet Franc and Petite Verdot. Break free of the Stockholm syndrome hold of Napa Cabs and their ransom pricing while enjoying the beautiful views from our hilltop winery. Find us only a few beautiful minutes above the Shenandoah Valley and well worth the drive.

Jeff Runquist Wines

Delight in an exquisite experience with Jeff Runquist Wines at this year's Behind the Cellar Door event. We invite you to savor a curated selection of our award-winning wines, each thoughtfully paired with light, gourmet bites crafted to complement and enhance the tasting journey. Engage your senses as you explore the nuanced flavors and aromas that define our wines. Learn what pairs best with some of our favorite offerings and why. We can't wait to share this memorable experience with you.

Karmere Vineyards and Winery

Coming soon.

La Mesa Vineyards

Experience one of Amador's newest tasting rooms. Taste a flight of our most innovative wines including our flagship Barbera Blanc. Sample our pre-release Zinfandels illustrating how terroir impacts the same grape.

Owner/winemaker Côme will be circulating to answer your questions about how grape clones, terroir, technology and handcrafting all combine to make superior wines. Indoors, join a tasting room expert to build a case of your favorite bottles to take home for an event with a special 25% discount.

Le Mulet Rouge Vineyard + Winery

Wines can be made in many styles. Join winemaker Tracy Hart to explore how food influences wine and vice-versa. Enjoy three small bites and three wines and learn how your palate responds to each food and wine. This is not a wine pairing but a special opportunity to explore different wines with different food styles. Tracy will share her passion for balanced wines that complement food and conversation. Amazing bites prepared by Chev Jason Clevenger of Nomad Adventurous Eats.

Linsteadt Family Winery

Come visit Linsteadt Family Winery! Choose from three flights of our wines, enjoy charcuterie paired with the wines, and barrel sample our '21 red blend. Let us show you where the grapes for each of our wines are grown in our vineyard! Paul will talk about the various types of vine training in our vineyard, irrigated vs. dry farmed blocks, and other aspects of growing grapes and making wine.

Lusso Della Terra

Come meet our Winemaker Edward Cholakian as he walks you through the steps of making sparkling wine using Method Champenoise. We will guide you through the 6 elements associated with wine and food pairing as you experience our signature pairings. Sip Bite Sip Catering will also be onsite offering, caviar, oysters, lobster rolls, French dips and so much more available for purchase.

Paul J. Wines

Join us to celebrate Behind the Cellar Door at Paul J. Wines! Enjoy a delicious flight of hearty wines paired with pulled pork sliders from The County BBQ catering. Sales and specials on all wines!

PleinAir Vineyards

Enjoy a flight of 5 wines plus a barrel sample of upcoming vintage to be bottled.

Rancho Victoria Vineyard

Visit Rancho Victoria Vineyard to experience a blend of rustic warmth and country elegance. The "Scale House" Tasting Room boasts one of the most striking views in the Amador Wine Country. Enjoy an educational cheese & wine paired tasting and learn how to pair artisan cheese and wine like a professional while you listen to the Fat Cat Band. Live Music from 11:30am-3:30pm each day.

Rombauer Vineyards

Rombauer is all about barrels this Behind the Cellar Door! Hear from our winemakers as you see, taste, and touch the impacts and the differences of barrel choices on the wine itself. This educational, interactive, and fun experience will open your eyes to the nuances of every decision in the winemaking process and the infinite possibilities behind our cellar door. In addition to the barrel sample, we will be pouring a selection of our favorite wines for you to enjoy that day and offering a light bite.

Rubidoux Ridge Vineyard

Rubidoux is a small family run vineyard that has been growing and managing a 5 acre, 5 varieties of wine grapes primarily Italian varieties for over 10 years. We take pride in the 5 wine varieties our vineyard produces by its sun exposure and 2100' elevation in the Sierra foothills. Our hidden gem views of the valley amaze all our guests. Come enjoy our sparkling

and still red and white wines and learn the art of 2 bud pruning which will bring forth our amazing harvest of 2024. Get a taste of Italy with our pasta pairings to our wines! Ask to see our magnificent vineyard wedding venue.

Scott Harvey Wines

Scott Harvey Wines is delighted to offer Behind The Cellar Door attendees a unique journey through time. Explore the evolution of our wines, from barrel to wine cellar, with a guided tasting that delves into the aging process and the transformations that occur throughout its lifetime. Enjoy your tasting experience with a thoughtfully curated food pairing. Here's to cultivating an appreciation for the past, present, and future of exceptional wine. For our educational experience we will be doing 2 seminars each day at 12pm and 2pm, featuring a barrel tasting and seminar on the life of wine from barrel to bottle and beyond.

Shenandoah Vineyards

Enjoy new release wines with excellent food pairings.

Sobon Estate

Enjoy new release wines with excellent food pairings.

Story Winery

Guests will be offered 5 tastings, which includes Story legacy wines as well as Old World Georgian style wines made in Qvevri (500 gallon clay pots), Small bites of Georgian food, Live music. Also we will offer a tour of the wine making site with huge clay pots where we make Georgian Amber wines. Guests will taste Story's unique Amber wines and learn how our wines are made.

Tanis Vineyards

We will be pairing five red wines including Tannat and pinotage with five custom chocolates for each wine. We will also be barrel sampling our newest vintage of Mission..

Teneral Cellars at Wilderotter Vineyard

5 wines with 5 thoughtful food pairings. Blind wine-tasting bar.

Terra d'Oro Winery

Decoding the Barrel! Enjoy a tasting of our core wines along with 3 tastes from 3 different barrel

types with the winemaker. Wine flight will include a cheese pairing from local artisan cheeses.

Terre Rouge and Easton Wines

Taste it Blind! Hone your tasting skills while tasting six secret wines at a seated experience. See if you can guess the varietal and vintage! Enjoy Jane's food pairings while playing the game. Prizes awarded!

TKC Vineyards

We will be serving salmon chowder and assorted Italian appetizers to compliment our wines; Zinfandel, Mourvedre, red wine blends and Port. Meet and greet the winemaker.

Turley Wine Cellars

Did you know that Turley Wine Cellars works with more old vine vineyards than any other winery in the world? None of this would be possible without the "Old Vines" wine, home to fruit sourced from these many salvaged old-vine sites across California. If it weren't for this cuvée, many of these vineyards would have been lost, along with over a century of our cultural heritage. Join us for a curated retrospective tasting of our beloved "Old Vines" Zinfandel, along with three distinctly unique single vineyard bottlings sourced from centenarian vineyards. Each wine has been paired with a small bite for your sensory delight. Make your reservation for 11am or 1pm and join our Amador Winemaker, Nick Finarelli in our estate-owned Norton Vineyard, as he shares our vineyard cultivation practices along with a couple of rare bonus pours. Reservations required.

Vino Noceto

Come to Noceto for The Best Sangiovese in California & feel like you're taking a trip to Italy! Our Nutty Crew will taste you through the history & flavor profile of 4 award-winning wines, & an additional tasting, straight from the barrel! Scrumptious wood-fired pizza will be provided by Blue Stone Pizza & toe-tapping music will be playing all day Saturday!