

**For Immediate Release**

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**Education's the Theme as Amador County Vintners Welcome Wine Lovers  
"Behind the Cellar Door" on March 6-7, 2010**

**Plymouth, Amador County, California, October 26, 2009** . . . Regional winery associations throughout California regularly stage big wine tasting events. Few, however, attempt what the vintners of Amador County, in California's Sierra Foothills, accomplish each year during their "Behind the Cellar Door" winter wine extravaganza: educate several thousand oenophiles in the intricacies of grape-growing, winemaking and wine-and-food pairing.

Planning is now underway for the 2010 edition of "Behind the Cellar Door," scheduled for the weekend of March 6<sup>th</sup> - 7<sup>th</sup> from 10 a.m. to 4 p.m. Along with tastings of wines from barrel and bottle at 34 Amador County wineries – accompanied by a diverse array of gourmet foods and live music – Amador's vintners will offer a panoply of entertaining seminars designed to enhance attendees' knowledge and appreciation of wine.

Examples from years past include seminars and comparative tastings devoted to Amador specialties like zinfandel, barbera, sangiovese, syrah and port; vineyard tours elucidating vine pruning and trellising techniques, rootstock and clonal selection, and organic winegrowing practices; seminars on the nuts and bolts of winemaking, including fermentation, yeast selection and blending; demonstrations of barrel making and how barrel aging affects wine quality and character; instruction in the sensory analysis of wine; numerous wine-food pairing seminars; and presentations on cheese, olive oil and vinegar production.

Tickets for the 2010 edition of the "Behind the Cellar Door" go on sale December 1st and can be purchased at [www.amadorwine.com](http://www.amadorwine.com) or by calling (toll-free) 1-888-655-8614. Prices are \$50 per person for the entire weekend or \$35 for Saturday or Sunday only, and include a commemorative wine glass. Advance purchase is recommended.

For more information, call 1-888-655-8614 or email [info@amadorwine.com](mailto:info@amadorwine.com)

**More on Amador County**

Amador County is among California's oldest premium grape-growing regions, dating back to the early days of the Gold Rush in the 1850s. Many of the prospectors were European immigrants whose love of wine inspired them to plant grapevines upon their arrival in Gold Country. Many of these old vines survive to this day and produce the intense zinfandels for which the region has long been celebrated. In recent years, Amador County has also earned renown for wines made from Italian and Rhône Valley varieties, such as barbera, sangiovese, syrah, and viognier. Along with the region's fabled zinfandels, they offer wine lovers tremendous quality and value.

Amador wineries are small, family-owned and operated operations known for their gracious hospitality. They offer visitors an intimate view of wine country often unavailable in the more heavily trafficked wine valleys of the North Coast.

**Amador County Vintners :** Amador Cellars, Amador Foothill, Avio, Bantam Cellars, Borjón, Bray, C.G. DiArie, Charles Spinetta, Convergence, Cooper, Deaver, Dillian, Dobra Zemlja, Domaine de la Terre Rouge/Easton Wines, Driven Cellars, Drytown, Il Gioiello, Jeff Runquist Wines, Karly, Karmere, Nine Gables, Nua Dair, Renwood, Sera Fina Cellars, Shenandoah Vineyards, Sierra Ridge, Sobon, Stonehouse, Story, Tanis, Terra d'Oro, TKC, Vino Noceto, Wilderotter.