

# GRAYMORE



**AMANDA INGRAM**  
*Winemaker*

**KNOWING HOW TO CAPTURE AND EMPHASIZE** all the beautiful varietal and terroir characteristics in a finished wine requires a deft, restrained hand at each step, from harvest to final blending. Winemaker Amanda Ingram draws from her 14+ years of winemaking experience across two hemispheres to showcase the cool-climate terroir of Edna Valley in Graymore Chardonnay.

After realizing working in finance was not where she wanted to spend the next 40 years of her career, Amanda worked as a seasonal harvest intern in Paso Robles as research into a career in winemaking. The work and the pace had her hooked, and she returned to school to obtain another degree from Fresno State, though this time in Enology.

Having graduated in December 2010 after the California harvest, Amanda grasped the opportunity to work harvest in New Zealand. She returned to Paso Robles to work as an assistant winemaker at a boutique winery, then gained further experience joining the team at a larger winery in Fresno. There, Amanda gained valuable insights into the export market and then expanded her international knowledge by swapping positions with the winemaker at a partner winery in South Australia.

While her career has spanned three countries, her touchstone has always been the Central Coast of California, where she started her career, held her first assistant winemaker position and where she now serves as Graymore winemaker.

“I’ve traveled the wine regions of the world, and the Central Coast remains home to me. It has a vibrant food and wine community and making food-friendly wines is important to me. There are all of these wonderful pockets that are perfect and unique for wine grape growing, and Edna Valley has always been my favorite. The climate and soils here are ideal for beautiful, balanced wines and I aim to reflect this in our Graymore Chardonnay.”

