



## **WOFFORD ACRES VINEYARDS**

**2003 Port**

**St. Amant Vineyard**

**Amador County**

### Harvest

35.3% Touriga  
28.6% Alvarelhão  
20.8% Tinta Cão  
10.8% Tinta Ruiz  
4.5% Souza

### Wine

Alcohol: 18.3%  
pH: 3.68  
Total Acidity: 0.68 g./100ml  
Residual Sweetness: 8.2%  
Barrel Aging: 18 months in  
older French Oak  
Bottling Date: 13 August 05

The owner of St. Amant Vineyards, Tim Spencer, has been a long time friend and contemporary. His thirty acre vineyard in the Jackson Valley of Amador County has the perfect micro-climate for the production of outstanding Portuguese varieties of grapes. After grafting some of some of his Zinfandel to port varieties in 1978, Tim's vineyard has become nationally known for the outstanding quality fruit he produces. Available only in very limited quantities, Tim sold grapes to small wineries in four states outside of California in 2005.

In California there has been a long misunderstanding of the production of Vintage Ports. The sweetness of the Port is not a factor of using extremely ripe grapes (+30%) but a stoppage of the fermentation of normally harvested fruit brix (24% – 26%). I also feel that it is important to utilize the varieties that have traditionally gone into Portuguese wines. The results are in the fresh fruit aromas of our Port and not the raisined, pruney character that so many California display.

Our selection of fortifying spirits is also very important. We look for a product of moderately high proof, 168 proof (85% alcohol) and very clean in aroma. We have found a source that produces extremely clean alcohol not by distillation (the usual process) but by reverse osmosis. The fortifying alcohol is added during the fermentation to stop active fermentation and have a resulting alcohol to leave the new wine stable.

Our 2003 Port shows the complex aromas and smooth textures that have become that benchmark of California Ports. Abundant aromas of spice, blueberries, orange peel, plums and chocolate all interplay. The rich texture carries the flavors to a long lingering finish. While Tim Spencer likes to pair his ports with frozen Snickers bars, I think that you should enjoy Wofford Acres Port anyway you please.