



2006 Port
St. Amant Vineyard
Amador County

Harvest

46.8% Touriga
20.0% Alvarelhaõ
13.3% Tinta Caõ
13.3% Tinta Ruiz
6.6% Souzaõ

Wine

Alc. 18.3%
pH: 3.68
Total Acidity: 0.68 gm/100ml
Residual Sweetness: 8.0%
Bottling date: 11 Nov. 2007

The owner of St. Amant Vineyards, the late Tim Spencer, had 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 2006.

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 2006 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 liked to pair his ports with frozen Snickers bars, I think that you should enjoy Wofford Acres Port anyway you please.