



**2006 Port
St. Amant Vineyard
Amador County**

Harvest

48.2% Touriga
18.0% Alvarelhaò
13.6% Tinta Caò
13.6% Tinta Ruiz
6.6% Souzaò

Wine

Alc. 18.5%
pH: 3.68
Total Acidity: 0.68 gm/100ml
Residual Sweetness: 8.0%
Barrel aging: 12 months in
1 year old French oak
Bottling date: 26 Oct. 2008

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.

Our 2006 vintage release was aged for one year in 1 year old French oak barrels. Not usually done with vintage port, I believe that this added a deep complexity to the wine that has perfectly complemented the bright fruit structure.

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 enjoyed his ports with frozen Snickers bars, I think that you should enjoy Wofford Acres Port anyway you please.