



**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: 30 months in  
1 year old French oak  
Bottling date: 7 Oct. 2009

**Winemaking Notes**

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 three years 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.

**Tasting Notes**

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.