

ST. AMANT

TEMPRANILLO THE ROAD LESS TRAVELLED 2016

VINEYARD

Tempranillo is Spain's answer to Cabernet Sauvignon and is responsible for putting the guts into so many good Spanish wines. Its grapes are thick-skinned and capable of producing deep-colored long-lasting wines. *Temprano* means early in Spanish, and Tempranillo probably earns its name from its ability to ripen early, two to three weeks before our other red grape varieties.

The grapes for this wine come from our own vineyard in the foothills of Amador County. This particular vineyard block is planted with two carefully selected clones of Tempranillo on a Vertical Shoot Position trellis. The vineyard is in a relatively cool site with a large diurnal temperature swing that produces well-structured wines. 2016 saw a fairly idyllic growing season with few challenges. Yields were moderate at approximately 4.0 tons/acre.

WINEMAKING STYLE

Picked ripe and hand sorted the grapes were crushed and destemmed to closed top fermentors. 2 gentle pumpovers were performed each day. The wine was pressed off the skins at approximately 2 brix, and finished fermentation in a combination of French and American Oak (24% new). The wine was aged for 16 months in barrels, and completed a natural malolactic fermentation in barrel.

WINEMAKER'S COMMENTS - STUART SPENCER

The 2016 Tempranillo celebrates our 16th vintage of this noble Spanish variety that has found a natural home in our estate vineyard. The wine is a big, chewy, well-structured red with full, round aromas of spice, tobacco, and dark fruits. It has a ripe mouthcoating texture that provides a good lengthy finish.

NOTABLE PAST AWARDS

- CALIFORNIA STATE FAIR—BEST OF SHOW RED, DOUBLE GOLD (2014)
- OC FAIR WINE COMPETITION—4 STAR GOLD (2013)

STATISTICS

Appellation: Amador County
Harvest Date: 9/27/16-10/1/16
Alcohol: 15.5%
Production: 875 Cases
UPC: 705619021759

Varietal: 100% Tempranillo
Bottling Date: 3/3/18
pH: 3.69
Suggested Retail: \$18.00

