



NOVEMBER 2015

Hello Bootleg Society Members!

This past weekend I took my kids to a swim meet in Brentwood. To get there we traveled out Highway 4 across the Delta. It was a road I haven't driven in quite some time, but a road that brought back many memories. As a kid, Highway 4 was the back road to my Grandma's house in Berkeley. She preferred that route to driving on the freeway, and always managed to stop at one of the fruit stands in and around Brentwood to buy some apricots. She made the best apricot jam, and I can still taste it today. I clearly remember going down into the cellar to pull out another jar and lathering it across buttered toast. It was delicious.

The trip and the memories reminded me that I need to take the back road more often. I am usually over-committed and will take the most expeditious route between point A and point B, but in the process miss out on the beauty of the back roads. Or more importantly the beauty of slowing down to see what's going by, or the beauty of the road less travelled.

And for us at St.Amant, our wines are not made for the freeway, but for those willing to slow down and enjoy a glass or a bottle over the course of an evening. Or a lunch! We strive to craft wines of nuance, wines that reflect the beauty of the back road, and the savory deliciousness of homemade apricot jam. My dad carved out a path for St.Amant that's clearly on the back road. Whether it was planting Portuguese varieties 35 years ago, or setting up shop in Lodi before it had been "discovered," or refusing to put a sign out in front of the winery because he knew where he was going, my dad always made his own roads. St.Amant has always been, and we will always strive to be that hidden fruit stand on the back roads with the best apricots.

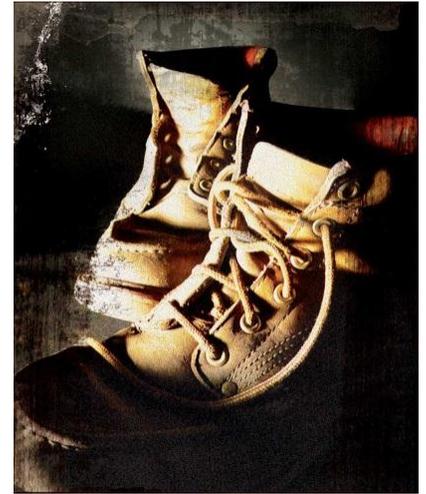
It's funny how these memories of my Grandma Jeane came back to me this past weekend. She was the Saint that our winery was named after, and she passed away 20 years ago this harvest. She once told me that life is 95% shit, and 5% goodness. I suppose we take the freeway to get through the shit quicker, but maybe, just maybe there's a lot less crap on the back roads, and perhaps a few good bottles of wine.

Cheers!
Stuart Spencer

NOVEMBER 2015 WINE CLUB

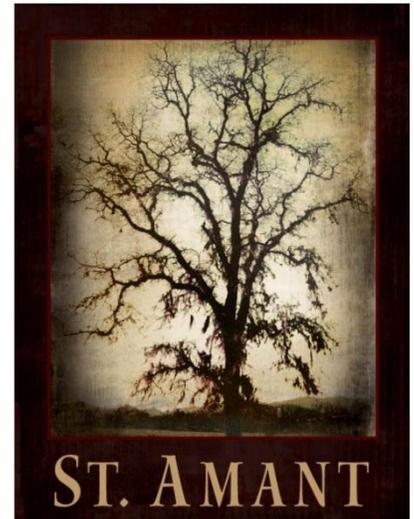
2013 Tempranillo – St.Amant Vineyard, Amador

Many of our wines have a small “fanciful” name on the label. It’s easily missed, but our Tempranillo has been deemed “The Road Less Travelled,” and features my dad’s old work boots on the label. This imagery evokes his path in life and wine, which clearly sat on along the back roads, and the wine always reminds me of him. There is adage in the world of wine that says “the best vintage is the one you’re currently selling,” but in all honesty our 2013 Tempranillo is one of our best efforts. At bottling the wine was absolutely beautiful – bright, fresh and aromatic with layers of flavors; incredible concentration and a delicious lingering mouthfeel that goes on forever. I think this vintage is one to keep, although it’s hard to resist in its youthful exuberance. **\$18/bottle, 565 cases**



2013 Syrah – St.Amant Vineyard, Amador

We’ve been growing Syrah in our Amador County vineyard since 1995, and in my opinion this is one of the best versions of Syrah we’ve ever made. A lot of credit goes to the vintage – across the board 2013 was a great year, especially in our Amador vineyard. Aged for 16 months in barrels, the 2013 Syrah has a ripe core of blackberries, dried flowers, pepper, and a spicy grippy finish. The 2013 is a bigger and richer version of the 2012. It’s a delightful wine that should evelove well over the next 5-7 years. Should pair well with herb roasted chicken, braised short ribs, and In-N-Out burgers. **\$18/bottle, 79 cases**



2013 Souzao – St.Amant Vineyard, Amador

Souzao is a relatively obscure Portuguese grape variety we’ve been growing in our vineyards since 1980. It’s principally been used as a small but significant component in our port wines where it contributes intense color and great acidity to the blends. In 2010 we made a couple barrels as a table wine for the first time. That vintage was named the “Best Other Red” at the California State Fair and quickly sold out. The 2013 is from another similar but outstanding vintage. The wine was aged for 16 months in neutral American Oak barrels that let the true fruit character show through. It smells like a bowl of blackberries and has the flavor to match. It has high natural acidity, similar to Barbera, but with a grippier fruit-driven character. **\$18/bottle, 81 cases**

