

ST. AMANT

TEMPRANILLO THE ROAD LESS TRAVELLED 2012

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. 2012 saw a return to a more normal growing season after the very cool 2010 and 2011 seasons. Yields were fairly light at 3.8 tons/acre.

WINEMAKING STYLE

Picked ripe and hand sorted the grapes were crushed and destemmed to open top fermentors. 2 gentle pumpovers combined with a rack-and-return 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 (35% new). The wine was aged for 16 months in barrels, and completed a natural malolactic fermentation in barrel.

WINEMAKER'S COMMENTS - STUART SPENCER

The 2012 Tempranillo celebrates our 12th 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.

STATISTICS

Varietal: 100% Tempranillo

Vintage: 2012

Alcohol: 14.9%

pH: 3.77

Harvest Date: 9/19/12

Bottling Date: 3/08/14

Production: 675 Cases

Suggested Retail: \$18.00

