



NOVEMBER 2013

Hello Bootleg Society Members!

Welcome to the latest installment of St. Amant's Bootleg Society Wine Club. This shipment includes our newest Mohr-Fry Ranch Old Vine Zinfandel, Tempranillo, and the second edition of our Bootleg Society inspired Speakeasy Red. Our November shipment is always a bit of a challenge. In all honesty, the demands of harvest, my kid's activities, and the approaching holiday season (when the vast majority of wine is sold) seem to create a perfect storm of chaos. Riding the wave of chaos is what we do, but finding the time to sit down and write this letter continually gets pushed to the last moment. Needless to say, I'm pretty excited about these wines, and hope you find them equally delicious.

This year's harvest drug on for over two months; we began with our Verdelho on August 26th, and finished with our Touriga and Late Harvest Barbera on October 29th. The season got off to an early start after an unusually warm spring. A relatively mild summer allowed our early ripening varieties (Verdelho, Tempranillo, and Bastardo) to come in ahead of schedule. But then for some strange reason, the later varieties just stalled out, leaving growers scratching their heads, and vintners scrambling to find tanks and barrels. In our case, our two largest varieties (Zinfandel and Tempranillo) ripened up simultaneously forcing us to crush 80 tons in three days. Fortunately, Mother Nature chose to cooperate delivering a long dry spell through the month of October that allowed our later varieties to ripen beautifully.

As is usually the case, we have several experiments/projects from this year's harvest that will hopefully and ultimately bear fruit for our wine club members. We made our 2nd vintage of our Martel Vineyard Cabernet Sauvignon, a micro production of two barrels that shows real promise. We also made a Mohr-Fry Ranch Petite Sirah, Barbera Rose, Late Harvest Barbera, and several native/naked Zins. More to follow on all of these in the coming months, but with over 30 separate batches of wine percolating along; I think 2013 delivered some real winners.

As always, we appreciate your support of our hand-crafted family wines. It's great customers like all of you that make all the hard work worthwhile.

Cheers!
Stuart Spencer

NOVEMBER SELECTIONS

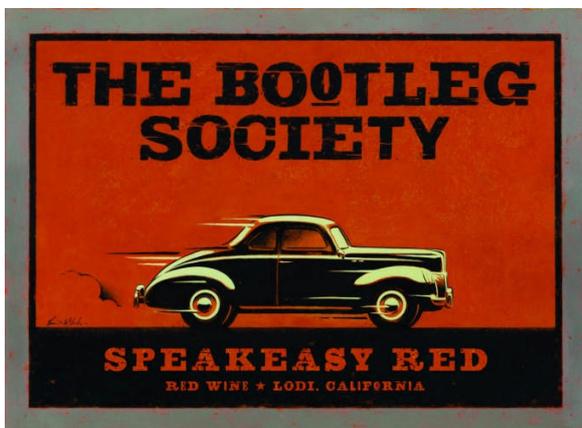
2012 Mohr-Fry Ranch Old Vine Zinfandel – Lodi

To many of our customers this wine is simply known as “Mohr-Fry.” To others, it’s just the St.Amant Old Vine, and honestly we don’t care what people call it as long as they keep buying it. Regardless, the 2012 is our 17th vintage of our Mohr-Fry Ranch Old Vine Zinfandel – a wine that has come to define us, and to a great extent help define Lodi. When we first produced it back in 1996, we were one of only a very small handful of small producers setting up shop in Lodi. At first, convincing the world that Lodi could make great wines was a bit of a challenge, but with persistence, consistency, and lot of good Zin others have come to recognize the potential in this storied wine growing region. And the 2012 Mohr-Fry builds upon that tradition – it’s full-bodied, rich Zin, redolent of blackberries and raspberries that drinks delicious now and should age well for the 4-5 years. **\$18/bottle, 3048 Cases**



2012 Speakeasy Red - Lodi

This is our 2nd vintage of our Speakeasy Red – a wine inspired and created for our wine club. It’s a fun wine to make. We throw out all the rules and simply go through all our barrels and put together the best blend that we can. This year’s wine is once again about 65% Marian’s Vineyard Zinfandel, followed by Barbera, Tempranillo, Souzao, and the “secret ingredient.” As you know, it couldn’t rightfully bear the “Speakeasy” name without a secret ingredient. Needless to say, we think it makes a pretty good wine – ripe and juicy, with vibrant fruit flavors, and underling spice complement a rich full-bodied mouthfeel. **\$24/bottle, 494 Cases**



2011 “The Road Less Travelled” Tempranillo - Amador

Both the 2011 and 2010 Tempranillo’s are direct reflections of very cool years. 2011 was probably the latest we ever picked our Tempranillo, and quite honestly, is not a vintage I ever want to repeat. Regardless, thorough sorting in the vineyard and very careful barrel selection produced a delicious vibrant Tempranillo. The 2011 boasts more cherry flavors with slightly higher acidity and lower alcohols than past vintages, but it still possessed the distinct texture and richness you’ve come to expect in a St.Amant Tempranillo.

\$18/bottle, 340 Cases

