

ST. FRANCIS WINERY & VINEYARDS

1999 RESERVE CABERNET SAUVIGNON *Nuns Canyon* SONOMA VALLEY

HARVEST September 1999

AGING Twenty-four months

STORAGE New American & French Oak

BOTTLING May 2002

ALCOHOL 14.3 % by volume

AGING POTENTIAL 15 years

Set high on the steep, terraced slopes of the Mayacamas Mountain range lies the Nuns Canyon region. With strong western exposure and deep, rich soils, this terroir renders unusually concentrated grapes marked by deep color, abundant tannins, and flavors ranging from cassis to mint and black cherry to chocolate. Our grapes were harvested by hand and crushed into stainless steel tanks, where fermentation took place over eight to fifteen days, followed by malolactic fermentation which took place over the next six weeks. Racked into new and one-year-old French and American oak barrels, the wine was then aged for twenty-four months before being bottled without fining or filtration and held for another eight months before release





1999 RESERVE CABERNET SAUVIGNON
Nuns Canyon SONOMA VALLEY

Layered with complex flavors and a suggestion of oak,
this Cabernet has substantial tannins and is at its best
when paired with hearty, flavorful foods.

SUGGESTED FOOD PAIRINGS

MEATS

Grilled Rib Eye Beefsteaks
Braised Meat Dishes like Stews
Moussaka of Lamb and Eggplant

PASTA

Hearty Red Sauce Lasagna

CHEESE

Hard Cheeses
Aged Goat Cheese
Sheep's Milk Cheese

FOR FURTHER RECIPE SUGGESTIONS
PLEASE VISIT OUR WEBSITE AT WWW.STFRANCISWINE.COM