

## ST. FRANCIS WINERY & VINEYARDS

### 2000 OLD VINES ZINFANDEL SONOMA COUNTY

HARVEST October 2000

AGING Fourteen months

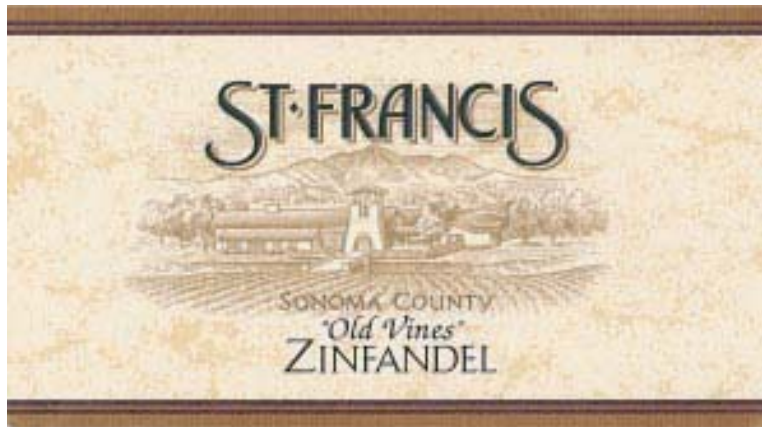
STORAGE New American Oak

BOTTLING March 2002

ALCOHOL 15.1 % by volume

AGING POTENTIAL 7 to 8 years

When we say “old vines,” we mean vines at least fifty and often up to a hundred years old. We’ve found a series of small vineyards in Sonoma County that date back to the turn of the last century. Because of their great age, these plots yield less than four tons per acre of exceptionally concentrated fruit. Petite Sirah and Alicante Bouschet vines planted among the Zinfandel add texture and color to the “field blend.” We hand harvest late, so that some of the grapes have become raisins, further intensifying the varietal flavors. Once crushed, the wine is fermented in stainless steel tanks for twelve to eighteen days, then aged in new American oak barrels from twelve to fifteen months. The wine is held another four to eight months after bottling. This is a plump, layered Zin with complex black cherry, raspberry, and black pepper flavors that unfold on the palate.



### 2000 OLD VINES ZINFANDEL SONOMA COUNTY

With lush complex fruit and a New World Italian heritage,  
this wine is a match for all things Italian.

A winner with chocolate desserts too!

#### SUGGESTED FOOD PAIRINGS

##### MEAT

Meats Braised with Red Wine, such as Yankee Pot Roast, Stews, Lamb Shanks  
Roast Meats and Fowl, including Leg of Lamb and Game Birds

##### PASTA

Pizza with Olives, Tomato and Anchovies  
Spaghetti dishes with a Tomato Sauce—especially Puttanesca!  
Lasagna

##### CHEESE

Dry Hard Cheeses such as Parmesan or Pecorino  
Creamy Blue-Veined Cheeses  
Aged Goat Cheese

FOR FURTHER RECIPE SUGGESTIONS  
PLEASE VISIT OUR WEBSITE AT [WWW.STFRANCISWINE.COM](http://WWW.STFRANCISWINE.COM)