

ST. FRANCIS WINERY & VINEYARDS

2001 RESERVE CABERNET SAUVIGNON *Nuns Canyon* SONOMA VALLEY

HARVEST September 2001

AGING Twenty-four months

STORAGE French & American Oak

BOTTLING May 2004

ALCOHOL 14.3 % by volume

AGING POTENTIAL 10 years

High on the steep, terraced slopes of the Mayacamas Mountain range lies the Nuns Canyon region. With strong western exposure and shallow, rocky 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 hand-picked 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 French and American oak barrels, the wine was then aged for twenty-four months before being bottled and held for another twelve months before release.





2001 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