

## ST. FRANCIS WINERY & VINEYARDS

### 2001 RESERVE ZINFANDEL *Pagani Vineyard* SONOMA VALLEY

**HARVEST** October 2001

**AGING** Twelve to Fifteen months

**STORAGE** New American Oak

**BOTTLING** May 2003

**ALCOHOL** 15.6 % by volume

**RECOMMENDATION** 10 Years

Planted over a hundred years ago by Felice Pagani, the famous Pagani Vineyard produces as little as one or two tons per acre on intensely flavored clusters that ripen at unusually high sugar levels. The occasional Petite Sirah and Alicante Bouschet vines dotted among the Zinfandel contribute to a deep purple blend rich with jammy fruit. For the 2001 vintage, we hand harvested the grapes in October and crushed them into stainless steel tanks. Fermented over twelve to eighteen days, the wine was then racked into new American oak barrels and aged for twelve to fifteen months. Bottled without fining or filtration, it was held another four to eight months before release. This is a bold wine with dark hints of licorice, chocolate, pepper, and black plum.





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**2001 RESERVE ZINFANDEL**  
*Pagani Vineyard* SONOMA VALLEY

A luscious and deep flavored Zinfandel with wonderful concentrated fruit flavors. Pairs with Italian food from gourmet pizza to osso buco. Also, a great match with chocolate.

**SUGGESTED FOOD PAIRINGS**

**MEAT**

Braised Lamb Shanks  
Grilled Steaks Drizzled with Extra Virgin Olive Oil  
and Aged Balsamic Vinegar  
Osso Buco

**PASTA**

Lasagna Dishes with a Tomato Sauce—Especially Puttanesca!

**CHEESE**

Hard Cheeses  
Aged Goat Cheese  
Lighter Blue-Veined Cheese

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