

ST. FRANCIS WINERY & VINEYARDS

2000 MERLOT SONOMA COUNTY

HARVEST September 2000

AGING Eighteen months

STORAGE French & American Oak

BOTTLING June 2002

ALCOHOL 13.5 % by volume

AGING POTENTIAL 5 to 8 years

Grown in loam, clay, and volcanic soil mixed with gravel, the 100% Sonoma County grapes in this wine are particularly intense. Grapes are hand picked at the peak of ripeness, the majority from one of St. Francis' three estate vineyards in the Sonoma Valley, with micro-climates ranging from the hillsides of the Mayacamas Mountains to the cooler valley floor. The grapes are harvested by hand and crushed into stainless-steel tanks for fermentation; the wine is then aged in American and French oak barrels for a full eighteen months. Bottled without filtration, it is held an additional eight months before release. A varietal classic with distinctive Sonoma County style, it has spicy herb and vanilla overtones, which give way to full strong black fruit on the palate, nuanced with chocolate. Its round, generous tannins give it a big finish.

