

ST. FRANCIS WINERY & VINEYARDS

2001 CABERNET SAUVIGNON SONOMA COUNTY

HARVEST October 2001

AGING Fourteen months

STORAGE New American & French Oak

BOTTLING March 2004

ALCOHOL 13.5 % by volume

AGING POTENTIAL 5 to 7 years

All the grapes in this bold varietal come from three Sonoma County appellations—Sonoma Valley, Dry Creek Valley, and Alexander Valley. Hand-picked from October through early November, the fully ripened clusters are then crushed into temperature-controlled stainless steel tanks and fermented from eight to fifteen days. The wine is then aged in different lots for fourteen to sixteen months in American and French oak, and then blended. Once bottled, we hold the wine another four to eight months so that it's fully developed by the time we release it. The result is a classic Sonoma County Cabernet with firm structure, generous tannins, and deep color accentuating the hints of black currant and spicy oak.

