

ST. FRANCIS WINERY & VINEYARDS

2006 MERLOT SONOMA COUNTY

HARVEST September 2006

AGING Twenty-three Months

STORAGE French & American Oak

BOTTLING February 2009

ALCOHOL 14.5% by volume

AGING POTENTIAL 5 to 8 years

The 2006 Sonoma County Merlot is composed of hand picked grapes from vineyards through out Sonoma County; each vineyard possessing diverse micro-climates ranging from hillsides of the Mayacamas Mountain Range to the cooler Sonoma Valley floor. This mixture of valley and mountain grown grapes combine the richness of valley grown fruit with the solid structure of mountain grown Cabernet, yielding a wine of noteworthy intensity. After hand harvesting at full ripeness, the grapes are crushed into stainless steel tanks for fermentation. After fermentation is complete the wine is aged in American and French oak barrels for a full twenty-three months. Spicy herb and vanilla overtones give way to luscious plum and cherry flavors on the palate, with hints of chocolate and generous tannins on the finish. Our 2006 Merlot is a true varietal classic with marked Sonoma County style.

ST·FRANCIS

SONOMA COUNTY

MERLOT

