

ST. FRANCIS WINERY & VINEYARDS

2006 SYRAH SONOMA COUNTY

HARVEST Sept-Oct 2006

AGING Fourteen Months

STORAGE French & American Oak

BOTTLING June 2008

ALCOHOL 14.5% by volume

AGING POTENTIAL 6 to 8 years

2006 was a challenging year for grape growers and winemakers alike throughout Sonoma County. We experienced a cooler than normal wet spring followed by further cool weather right into July. This long cool scenario actually became beneficial in developing intense flavors ahead of the berry sugars and we were able to pick the grapes at slightly lower sugars with maximum flavor development. Our 2006 Sonoma County Syrah is a classic example of this ancient varietal, native to the northern Rhone region of France. Hand harvested and gently de-stemmed, then fermented with plenty of aeration which is crucial for this variety. Hand selected lots from the Russian River Valley and Sonoma Valley were kept separate and barrel aged in both French and American oak for 14 months. At blending trials, it was decided a small percentage of Alicante and Zinfandel would expand the finish and add to the intense color of the wine before being bottled. Bottle aged for an additional six months before release, the finished wine is a deep plush purple color with pepper spice, chocolate aromas and flavors affording a long lingering finish.

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