

# ST. FRANCIS WINERY & VINEYARDS

## 2006 ZINFANDEL *Old Vines* SONOMA COUNTY

**HARVEST** October 2006

**AGING** Fourteen Months

**STORAGE** American Oak

**BOTTLING** June 2008

**ALCOHOL** 15.5% by volume

**AGING POTENTIAL** 5 to 8 years

The grapes for our Old Vines Zinfandel program must meet certain criteria to be included in this classic California wine. The vines must be at least 50 years old; many are as old as hundred years old. They must also be head-trained (without benefit trellising) and dry farmed (without benefit of irrigation) to make this blend. St. Francis has hand selected a series of small family owned Zinfandel vineyards in Sonoma County that date back to the turn of the last century. Because of their age, these plots yield less than two tons per acre of exceptionally concentrated fruit. Many of these vineyards have Petite Sirah and Alicante Bouschet planted among the Zinfandel adding texture and color to what is called a “field blend”. Once fully ripened the grapes are hand-picked, crushed then fermented in stainless steel tanks for twelve to eighteen days, then pressed and pumped to new American oak barrels for twelve to fifteen months of aging. The wine is then bottled and held for an additional four to eight months until release. This distinct “old world style” Zinfandel displays deep aromas of ripe black cherries and boysenberries laced with licorice, shadowed by spicy toasted oak notes that carry into a long luscious finish.

ST. FRANCIS

