

ST. FRANCIS WINERY & VINEYARDS

2008 OLD VINES ZINFANDEL SONOMA COUNTY

HARVEST October 2008
AGING 12 Months
STORAGE 50% French Oak
50% American Oak
BOTTLING March 2010

ALCOHOL 15.5% by volume
AGING POTENTIAL 5 to 7 years
BLEND PERCENTAGE 89% Zinfandel,
remainder is a blend of Alicante Bouschet,
Mourvedre, Carignane, Syrah and Petite Sirah

VINTAGE

We never shy away from a challenge, and Mother Nature put us to the test in 2008. It was a year of extremes with frost, fluctuating temperatures and strong winds visiting us the first half of the year. Luckily, July and August brought relief, and we had two months of warm, dry weather. Harvest arrived early due to a heat spike in August, which pushed grapes to full ripeness. In the end, we had smaller yields, but extraordinary flavors and complexity.

WINEMAKING

The grapes in our Sonoma County Old Vine Zinfandel come from vineyards in Russian River Valley, Sonoma Valley, and Dry Creek Valley. These vines range in age from 55 to 100 years old, producing low yields of fruit with highly concentrated, intense flavors. All grapes are hand-harvested, gently de-stemmed and crushed before cold-soaking for three days to extract optimal color and flavor. The fruit is then inoculated with many different yeast strains to build complexity, then fermented in separate lots using a combination of pumpovers and delestage to soften tannins. Secondary malolactic fermentation occurs in 50% American and 50% French oak barrels – 25% of which are new.

TASTING NOTES

A classic old vine Zinfandel that pays tribute to its heritage, this wine offers aromas of cigar box, raspberry, pepper and spice. Flavors of ripe black cherry and vanilla bean are followed by a long, luscious finish.