

ST. FRANCIS WINERY & VINEYARDS

2010 OLD VINES ZINFANDEL SONOMA COUNTY

STORAGE French & American Oak

AGING 15 Months in barrel

BOTTLING March 2012

ALCOHOL 15.8% by volume

AGING POTENTIAL 3 to 5 years

BLEND PERCENTAGE 83% Zinfandel
7% Mixed Blacks
6% Petite Sirah
4% Syrah

RETAIL PRICE \$19.95

VINTAGE

Despite its many challenges, 2010 harvest produced fruit with exceptional quality. A long, cool growing season delayed ripening but gave fruit plenty of time to develop complex flavors and aromas. A heat spike in August allowed grapes to reach full maturity with sugar levels slightly lower than usual. As a result, our wines show a bit of restraint but exhibit true elegance, balance, and rich, concentrated flavors.

WINEMAKING

The grapes in our Sonoma County Old Vine Zinfandel come from vineyards in Sonoma Valley, Dry Creek Valley, Russian River Valley, and Alexander Valley. These head-pruned and dry-farmed vines range in age from 55 to more than 100 years old, producing low yields of fruit with highly concentrated, intense flavors.

All grapes are hand-picked, 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 pump overs and delestage to soften tannins. Secondary malolactic fermentation occurs in 78% French and 22% American oak barrels – 15% new.

TASTING NOTES

A classic old vine Zinfandel that pays tribute to its heritage, this wine has great structure and offers aromas of black cherry jam, clove, nutmeg and salted caramel. Flavors of juicy raspberry and vanilla bean are followed by a finish of freshly ground pepper.