

ST. FRANCIS WINERY & VINEYARDS

2012 CLARET SONOMA COUNTY

STORAGE French Oak

AGING 16 months in barrel

BOTTLING May 2014

ALCOHOL 14.4% by volume

AGING POTENTIAL 5 to 6 years

BLEND PERCENTAGE 46% Merlot,
33% Malbec,
21% Cabernet Sauvignon

VINTAGE

With ideal weather and an abundance of exceptional fruit, it's no secret the 2012 harvest was outstanding. Warm, moderate temperatures throughout the growing season allowed our fruit to reach the perfect state of ripeness without sacrificing balance and intensity. With no heat spikes, cold weather or rain, the fruit ripened evenly and developed great color and concentrations, producing wines with rich flavors and excellent structure.

WINEMAKING

The grapes that go into our Sonoma County Claret are from our Estate Vineyards and top growers in Sonoma Valley, a prime region for nurturing Bordeaux varietals such as Merlot, Malbec and Cabernet Sauvignon. The different varietals contribute distinctive and individual qualities to the final blend.

All grapes are 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. The wine is then pumped into French oak barrels, where it undergoes natural malolactic fermentation followed by 16 months of aging before blending.

TASTING NOTES

Claret is the British-inspired name for a red wine made using the classic Bordeaux varietals, especially Merlot and Cabernet Sauvignon. This bold blend has showy aromas of cranberry, cherry vanilla and currants merging with flavors of raspberry pie and warm baking spices. It's smooth yet structured with a lengthy finish.

