

2015 RESERVE ZINFANDEL

DRY CREEK VALLEY

90% Zinfandel, 10% Petite Sirah

ALCOHOL 15.6% | BOTTLING AUGUST 2017 | CASE PRODUCTION 800
AGING 20 MONTHS, 100% FRENCH OAK | WINEMAKER KATIE MADIGAN

VINTAGE

2015 brought an early and light harvest that began on August 10, the earliest date in St. Francis' history. The year started out very warm and dry but then cool, damp weather in May hampered fruit set. Though the result was smaller, looser clusters on the vine, the warm and consistent summer that followed produced high quality fruit with exceptional aromatics and concentrated flavors.

VINEYARDS

This Reserve wine is a combination of both valley floor and hillside fruit from the northern end of Dry Creek Valley, a renowned Zinfandel growing region. After a warm, dry summer, the Zinfandel was picked in mid-August when flavors were at their peak. Added to the blend was Petite Sirah picked in mid-September. Its thick skins and hefty tannins add color and texture to the wine while also contributing balance and length.

WINEMAKING

The grapes were hand-sorted and underwent an extended cold-soak for five days. Infrequent pumpovers during fermentation allowed for greater color extraction and the ability to control tannin levels. We then complemented this fleshy wine by aging it in 60% new French oak barrels for 20 months to achieve full integration.

TASTING NOTES

Weighty yet elegant this Zinfandel has a deep, rich color and spicy aromas of clove, vanilla and cherry galette that precede mouth-filling flavors of dark, crushed berries, melted chocolate and baking spices. Velvety in texture, this is an opulent Zin with a long finish. Critic Jeb Dunnuck calls this wine, "a beautiful Zinfandel that does everything right."

ACCOLADES

91 Points | *Wine Advocate*

95 Points | Jeb Dunnuck



ST·FRANCIS
WINERY & VINEYARDS

