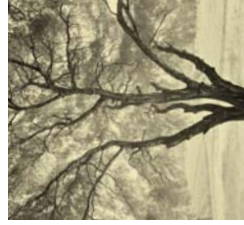


ST. FRANCIS WINERY & VINEYARDS

2004 MERLOT Wild Oak SONOMA COUNTY

HARVEST	September-October 2004	BOTTLING	March 2007
AGING	Twenty-four Months	ALCOHOL	14.5% by volume
STORAGE	American & French Oak	AGING POTENTIAL	8 to 10 years
PH	3-5.2	TA	0.61g/100 mls
		CASES PRODUCED	3000 cases

Wild Oak, the site of our Winery in Sonoma Valley, was named to honor Sonoma's Heritage Oak trees. Wild Oak wines by St. Francis are made from grapes that have been hand-picked from small lots of elite terroir bordered by Heritage Oak trees in Sonoma County's most outstanding AVA's. Wild Oak Merlot is a lush, rich, full-bodied wine characterizing classic Bordeaux structure. Early bud break and a warm summer presented us with one of the earliest harvests on record. Small crops of intensely flavored fruit from two separate blocks of the 35-year-old estate Behler Vineyard in Sonoma Valley were hand-picked at peak of ripeness. The fruit from this Sonoma Valley vineyard provided us with intense, rich, fleshy fruit typical of Merlot grown on cooler valley floor vineyards. Additionally, a small amount of Merlot and Cabernet from St. Francis' estate Nuns Canyon Vineyard located along the Mayacamas provides the mountain grown fruit possessing the tannins needed to give the wine structure and complexity.



WILD OAK

MERLOT
SONOMA COUNTY
2004

ST. FRANCIS WINERY & VINEYARDS

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CURRIED MOROCCAN CHICKEN WITH DRIED FRUIT AND ALMONDS

Paired with 2004 Merlot, Wild Oak, Sonoma County

- 4 tablespoons olive oil
- 1 pound onions, thinly sliced
- 1 cup pitted prunes, halved
- 1 cup pitted dates, halved
- 1 cup dried apricot halves
- 2 tablespoons sugar
- 1 teaspoon ground cinnamon
- 2 tablespoons yellow curry powder
- 1 (2½ to 3½ pound) whole chicken, rinsed and patted dry
- 1½ cups (or more) light chicken broth
- ½ cup blanched slivered almonds, toasted

Heat 3 tablespoons of the olive oil in heavy large skillet over medium-high heat. Add onions and sauté until deep golden brown, about 20 minutes; sprinkle with salt and pepper. Transfer onions to a large bowl; mix in prunes, dates, apricots, sugar, and cinnamon; this can be done a day ahead.

Preheat oven to 350°F. Spread fruit mixture over bottom of large roasting pan. Tuck chicken wing tips behind the chickens back. Rub the chicken with the tablespoon of remaining olive oil and 2 tablespoons of curry powder. Sprinkle with salt and pepper; place chicken atop the fruit mixture. Pour 1½ cups chicken broth around chicken and roast for 1 hour. Turn pan around; add more broth to fruit mixture by ¼ cupfuls if beginning to dry out. Continue to roast until the chicken is brown and the juices run clear when thigh is pierced (about 165°F if using a thermometer), about 30 more minutes.

Remove chicken from pan and let stand 10 minutes before carving. Spoon fruit onto platter; top with chicken and any accumulated juices. Sprinkle with almonds and serve.