

ST. FRANCIS WINERY & VINEYARDS

2003 ZINFANDEL

Pagani Vineyard Reserve SONOMA VALLEY

HARVEST October 2003

AGING Twelve to Fifteen Months

STORAGE New American Oak

pH 3.57

BOTTLING June 2005

ALCOHOL 15.5% by volume

AGING POTENTIAL 7 to 8 years

TA 0.65g/100 mls

Planted over a hundred years ago by Felice Pagani, the legendary Pagani Vineyard produces as little as one ton per acre of intensely flavored clusters that ripen at unusually high sugar levels. The occasional Alicante Bouschet vines dotted among the Zinfandel contribute to a deep purple blend rich with jammy fruit. For the 2003 vintage, we hand-picked the grapes in October and crushed them into stainless steel tanks. Fermented over twelve to eighteen days, the wine was then racked into new American oak barrels and aged for twelve to fifteen months. Bottled without fining, it was held another four to eight months before release. This is a bold wine with dark hints of licorice, chocolate, pepper, and black plum.

