

ST. FRANCIS WINERY & VINEYARDS

2003 MERLOT SONOMA COUNTY

HARVEST Sept - Oct 2003

AGING Twenty-Three Months

STORAGE French & American Oak

BOTTLING April 2006

ALCOHOL 14.5% by volume

AGING POTENTIAL 5 to 8 years

Grown in loam, clay and volcanic soil mixed with gravel, the 100% Sonoma County grapes in this wine are particularly intense. Grapes are handpicked at the peak of ripeness, selected from vineyards throughout Sonoma County, with micro-climates ranging from the hillsides of the Mayacamas Mountains to the cooler Sonoma Valley floor. The grapes are harvested by hand and crushed into stainless steel tanks for fermentation. The wine is then aged in American and French oak barrels for a full twenty three months. Once the wine is blended and bottled it is allowed to rest for an additional eight months before release. A varietal classic with distinctive Sonoma County style—spicy herb and vanilla overtones, which give way to full strong black fruit on the palate, nuanced with chocolate. Its round, generous tannins give it a big finish.

ST. FRANCIS

