

## ST. FRANCIS WINERY & VINEYARDS

### 2004 ZINFANDEL *Pagani Vineyard* SONOMA VALLEY

**HARVEST** September 2004

**AGING** Fourteen Months

**STORAGE** American Oak

**PH** 3.52    **TA** 0.62g/100 mLs

**BOTTLING** May 2006

**ALCOHOL** 15.3% by volume

**AGING POTENTIAL** 3 to 5 years

**CASES PRODUCED** 2,295 cases

This wine was crafted from vines planted in the Pagani Vineyard in 1880, where Zinfandel blocks are still farmed in the old “field blend” style. Although the blocks are mostly Zinfandel, they also contain a diverse range of grape varieties including Alicante Bouschet, Mourvedre, Petite Sirah, Carignane and others. The warm 2004 vintage ripened these grapes to the peak of their potential – spicy, brambly Zinfandel, chocolatey Petite Sirah, floral Mourvedre, peppery Carignane and intensely colored blue-black Alicante Bouschet. This field blend was hand-picked and fermented together in small stainless steel tanks. After gentle pressing off the skins, it underwent full malolactic fermentation to soften its acidity. This Zinfandel was aged for 14 months in American oak selected for its cinnamon, nutmeg and clove flavors that enhance the complexity of this big red wine. After bottling, it was aged for one year prior to release.

