

ST. FRANCIS WINERY & VINEYARDS

2004 MERLOT

Wild Oak SONOMA COUNTY

HARVEST September-October 2004

AGING Twenty-four Months

STORAGE American & French Oak

pH 3.52 **TA** 0.61g/100 mls

BOTTLING March 2007

ALCOHOL 14.5% by volume

AGING POTENTIAL 8 to 10 years

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.



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