

ST. FRANCIS WINERY & VINEYARDS

2005 CABERNET SAUVIGNON SONOMA COUNTY

HARVEST September 2005

AGING Twenty to Twenty-three Months

STORAGE New American & French Oak

BOTTLING March 2008

ALCOHOL 14.5% by volume

AGING POTENTIAL 5 to 7 years

The grapes in this classic varietal come from five of the top Sonoma County appellations: Sonoma Valley, Dry Creek Valley, Russian River Valley, Alexander Valley and one of the most recently established appellations Rockpile. Hand-picked at harvest, typically commencing in mid-September through late November, the fully ripened clusters are crushed into temperature-controlled stainless steel tanks and fermented from eight to fifteen days. After fermentation is complete, the wine is pressed and then aged in different lots for twenty to twenty – three months in new American and French oak barrels. Once the desired lots are selected and blended, the wine is bottled and held another four to eight months so that it's fully developed by time of release. The result is a full-bodied Sonoma County Cabernet Sauvignon with a rich mouthfeel, moderate tannins and deep ruby color accentuating the taste of black cherries, dark chocolate and spicy oak.

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