

ST. FRANCIS WINERY & VINEYARDS

2005 CLARET SONOMA COUNTY

HARVEST September 2005

AGING Twenty-four Months

STORAGE French & American Oak

BOTTLING April 2007

ALCOHOL 15.0% by volume

AGING POTENTIAL 5 to 6 years

The 2005 Harvest was an exercise in patience. Unlike 2004, the 2005 started late in September and lasted into November. Patience was rewarded with a rich and intense crop of Cabernet Sauvignon, Merlot and Cabernet Franc. The Cabernet Sauvignon (72%) hand harvested from our hillside Lagomarsino ranch southeast of Healdsburg, the Merlot (26%) was from our Behler Vineyard in Sonoma Valley and the Cabernet Franc (2%) was from the McCoy Vineyard on the western slopes of the Mayacamas. It works out that this is an Estate wine. Gently hand harvested, the fruit was de-stemmed and pumped to our vats where a long, slow and warm fermentation occurred. The drained wine, separate from the press fraction was pumped into French and American oak barrels for 23 months. From the blending trials we arrived at what we believe to be our best Claret to date. Typical Sonoma Bordeaux with the richness, backbone, cassis and fine tannins of Cabernet Sauvignon, the near sweet notes of the Merlot with a touch of Cabernet Franc spice. The aromas flow from the glass speaking of Sonoma terroir, ideally grown grapes and a bit of winemaking magic. The flavors lead one to another sip and a smile.

ST·FRANCIS

