

ST. FRANCIS WINERY & VINEYARDS

2006 CLARET SONOMA COUNTY

HARVEST September 2006

AGING Twenty-four Months

STORAGE French & American Oak

BOTTLING February 2009

ALCOHOL 14.5% by volume

AGING POTENTIAL 5 to 6 years

Our 2006 Sonoma County Claret is a blend of skillfully selected Bordeaux varietals grown throughout Sonoma County. The long harvest in 2006 allowed extended hang time giving the grapes time to develop full ripeness, deep colors and soft tannins. The final components are 30% Cabernet Sauvignon, hand harvested from our hillside Lagomarsino Vineyard in the Russian River Valley, 25% Merlot from the Sonoma Valley appellation and 20% Petit Verdot and 12% Cabernet Franc grown on the McCoy Vineyard on the western slopes of the Mayacamas and finally Malbec to complete this Bordeaux blend. After hand harvesting, the fruit was de-stemmed and pumped to tanks where a slow and warm fermentation took place. The wine was then pumped to French & American oak barrels for 23 months of aging. After numerous blending trials the final barrel lots were selected, blended and bottled. This is a true Sonoma County Claret, with the backbone and sturdy tannins of Cabernet Sauvignon, sweet earthy notes of Sonoma Valley grown Merlot and the spicy characteristics of Petit Verdot and Cabernet Franc and Malbec. The finished wine is an assemblage of Sonoma County terroir, ideally grown grapes and winemaking craftsmanship not to be missed.

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