

ST. FRANCIS WINERY & VINEYARDS

2006 OLD VINES ZINFANDEL

Pagani Vineyard SONOMA VALLEY

HARVEST September 2006

AGING Fourteen Months

STORAGE American Oak

pH 3.46

BOTTLING June 2008

ALCOHOL 15.5% by volume

AGING POTENTIAL 3 to 5 years

TA 0.66g/100 mls

For the past 12 years St. Francis has had the privilege of producing a small quantity of old vines Zinfandel from grapes of the famed Pagani Family Vineyard located in the heart of Sonoma Valley. First planted by the family patriarch Felice Pagani in the 1880's, this old world vineyard is dry farmed, without benefit of trellising and to this day is farmed by the Pagani family in the field blend style. Although the vineyard blocks are planted mostly to Zinfandel, they also contain small plantings of a diverse range of grape varieties including Mourvedre and Alicante Bouschet.

When small amounts of these varieties are blended with the old vines Zinfandel, the end result is a remarkable red wine enjoyed by so many of the immigrant families who settled in Sonoma County at the turn of the century, very reminiscent of their red table wines from home. Sonoma Valley's warm summer days hasten the ripening of these grapes to their peak of potential - spicy, brambly Zinfandel, peppery Mourvedre and color intensity from the Alicante Bouschet. American oak is specifically selected for its cinnamon, nutmeg and clove flavors enhancing the complexity of this treasured old vines Zinfandel.

