

# ST. FRANCIS WINERY & VINEYARDS

## 2005 SYRAH

### *Wild Oak* SONOMA COUNTY

**HARVEST** September 2005

**AGING** Fourteen Months

**STORAGE** French & American Oak

**pH** 3.57    **TA** 0.67g/100 mls

**BOTTLING** June 2007

**ALCOHOL** 14.8% by volume

**AGING POTENTIAL** 5 to 8 years

**CASES PRODUCED** 700 cases

**W**ild 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 created from grapes that have been hand-picked from small lots of elite terroir bordered by these Heritage Oaks through out Sonoma County. Syrah is one of the most adaptable varietals, suitable for both warm and cool growing regions and both rocky mountainous soils and fertile valley floor soils. Wherever it is grown, Syrah dramatically expresses the personality of the terroir with its unique and variable flavor profile. In our 2006 Syrah, 65% of the grapes were selected from our very own Sonoma Valley Wild Oak Vineyard. This fruit provides Syrah its lush dark cherry, strawberry flavors. To augment these ripe rich flavors, an additional 20% Syrah from the Russian River Valley and 15% Petite Sirah from Dry Creek Valley makes up this blend. All the grapes are hand-harvest at peak of ripeness, and then fermented separately in stainless steel tanks. After pressing and pumping over to new and one to two year old oak barrels (95% French, 5% American), the wine is then aged for fourteen months. The lot selection process prior to blending and bottling is laborious; however, the efforts are rewarded with a succulent fruit forward, over the top salacious wine.




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