St. Francis Winery & Vineyards

2007 MERLOT
Wild Oak, SONOMA COUNTY

HARVEST October 2007	**BOTTLING** April 2010
AGING 24 Months	**ALCOHOL** 14.8 % by volume
STORAGE French & American Oak	**AGING POTENTIAL** 6 to 10 years

VINTAGE

"Slow and steady wins the race" was the mantra for the 2007 vintage. With an unusually dry winter and consistently moderate temperatures, the growing season was a bit longer than past vintages. It gave us an early budbreak and a long, even maturity that ended in September. Without the normal summer heat spells, most varietals came in with an elevated acid level and lower sugar. Fall came on-cue in late October, and some big rains early on told us to finish up and bring in any hanging fruit.

WINEMAKING

The vision of the Wild Oak tier of wines is to express the creativity of the winemaking team. Unlike vineyard-designate wines, the St. Francis winemaking team selects only the best vineyard lots of the vintage and blends them together until all are in agreement: this is varietal expression. Because of the extensive time and care being put forth, we refer to this line as our "Winemaker Wines". Made in significantly smaller quantities, the result is superbly refined and highly crafted wines.

TASTING NOTES

With its rich and intoxicating aromas this wine will lure you in. Fresh violets mixed with dried cherries and saddle leather are appealing on the nose. The beautifully textured mouthfeel is supple, and displays flavors of red licorice and raspberry played up by a glorious acid level. Balanced and full-bodied, this Merlot is the perfect companion to grilled meats and bold cheeses, such as blues or aged English-style cheddars.