

ST. FRANCIS WINERY & VINEYARDS

2008 CABERNET SAUVIGNON *Wild Oak* SONOMA COUNTY

HARVEST September 2008

AGING 18 Months

STORAGE French & American Oak

BOTTLING June 2010

ALCOHOL 15.2% by volume

AGING POTENTIAL 5 to 7 years

BLEND PERCENTAGE 80% Cabernet Sauvignon,
7% Merlot, 7% Syrah, 6% Petite Verdot

VINTAGE

We never shy away from a challenge, and Mother Nature put us to the test in 2008. It was a year of extremes with frost, fluctuating temperatures and strong winds visiting us the first half of the year. Luckily, July and August brought relief, with two months of warm, dry weather. Harvest arrived early due to a heat spike in August, which pushed the fruit to full ripeness. In the end we had smaller yields, but extraordinary flavors and complexity.

WINEMAKING

For our 2008 Wild Oak Cabernet Sauvignon, we have combined the best fruit from our estate vineyards with carefully selected fruit from our top growers in Sonoma County. The estate vineyards chosen for this wine include Lagomarsino in Russian River Valley, which benefits from an uncommonly long growing season with moderate temperatures and warm, sunny days. We also added fruit from our Wild Oak Vineyard at the base of Sugarloaf Ridge and Hood Mountain in Sonoma Valley. To complete the blend, we added a touch of Merlot from our Behler Vineyard in Sonoma Valley.

All grapes are hand-picked, hand-sorted and undergo a five-day cold soak to extract optimal color and flavor. The selected lots are fermented separately in stainless steel tanks. The wine is pumped into French and American oak barrels, where it undergoes 100% malolactic fermentation, followed by 18 months of aging.

TASTING NOTES

A real crowd pleaser, with aromas of ripe black cherry, chocolate, leather and a hint of licorice. On the palate, blackberry pie flavors wrapped in a silky texture are followed by a firm finish.