

ST. FRANCIS WINERY & VINEYARDS

2008 SYRAH *Wild Oak* SONOMA COUNTY

HARVEST September 2008

AGING 15 Months

STORAGE French & American Oak

BOTTLING June 2010

ALCOHOL 15.3% by volume

AGING POTENTIAL 5 to 7 years

BLEND PERCENTAGE 82% Syrah, 9% Merlot,
9% Petite Sirah

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

The majority of the grapes selected for our 2008 Wild Oak Syrah come from our estate Wild Oak Vineyard, at the base of Sugarloaf Ridge and Hood Mountain in Sonoma Valley. The rock and gravel that have washed down over the centuries provide ideal soil for small yields of concentrated fruit.

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 15 months of aging.

TASTING NOTES

This classic Northern Rhone-style Syrah exhibits aromas of smoked bacon, dark fruit and chocolate. On the palate, silky flavors of blackberry and chocolate merge with a hint of cinnamon. The finish is soft and elegant.