

# ST. FRANCIS WINERY & VINEYARDS

## 2008 ZINFANDEL *Wild Oak* SONOMA COUNTY

**HARVEST** September 2008

**AGING** 15 Months

**STORAGE** French & American Oak

**BOTTLING** June 2010

**ALCOHOL** 16% by volume

**AGING POTENTIAL** 3 to 5 years

**BLEND PERCENTAGE** 89% Zinfandel, 6% Syrah,  
5% 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

Fruit for our 2008 Wild Oak Zinfandel comes from our top growers in Sonoma County. More than half of the Zinfandel is from Pagani Vineyard's 130-year-old vines in Sonoma Valley. Nurtured by several generations of the Pagani family, this vineyard is stinging in its old age, producing fewer bunches and berries than its younger counterparts. The smaller crop produces highly concentrated and intense fruit, resulting in rich, layered wines. We also added Zinfandel grapes from Russian River Valley and Dry Creek Valley, as well as from the highly regarded Montecillo Vineyard in Sonoma Valley. This hillside vineyard benefits from ideal growing conditions, including cool nights and warm, sunny afternoons.

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 Zinfandel has a rich, layered style combining aromas of ripe black plum, sweet tobacco, dark chocolate and lavender. Flavors of blackberry jam with a hint of nutmeg are followed by a long, lingering finish.