

ST. FRANCIS WINERY & VINEYARDS

2009 ZINFANDEL SONOMA COUNTY

STORAGE 70% French & 30% American Oak

AGING 15 Months in barrel

BOTTLING March 2011

ALCOHOL 15.7% by volume

AGING POTENTIAL 2 to 3 years

BLEND PERCENTAGE 91% Zinfandel,
3% Alicante Bouschet
3% Petite Sirah
3% Mixed Blacks

VINTAGE

An ideal growing season with mild summer temperatures, 2009 produced exceptional fruit. After a dry winter and budbreak in early March, heavy rains in May gave soil much needed moisture. After two weeks of warm, sunny days, the weather cooled to below normal temperatures that lasted throughout the summer. With none of the usual heat spikes, the fruit ripened slowly, developing focused flavors and complexity.

WINEMAKING

The grapes in our Sonoma County Old Vine Zinfandel come from vineyards in Dry Creek Valley, Sonoma Valley, Russian River Valley, and Alexander Valley. These vines range in age from 55 to more than 100 years old, producing low yields of fruit with highly concentrated, intense flavors.

All grapes are hand-picked, gently de-stemmed and crushed before cold-soaking for three days to extract optimal color and flavor. The fruit is then inoculated with many different yeast strains to build complexity, then fermented in separate lots using a combination of pump overs and delestage to soften tannins. Secondary malolactic fermentation occurs in 70% French and 30% American oak barrels – 25% new.

TASTING NOTES

A classic old vine Zinfandel that pays tribute to its heritage, this wine has great structure and offers aromas of black cherry jam, white pepper and allspice. Flavors of juicy strawberries and vanilla bean are followed by a spicy finish.