

2015 PINOT NOIR

SONOMA COUNTY

97% Pinot Noir, 2% Syrah, 1% Zinfandel

ALCOHOL 14.5% | BOTTLING JULY 2016 | CASE PRODUCTION 3300
AGING 10 MONTHS, FRENCH OAK, 25% NEW | WINEMAKER KATIE MADIGAN

VINTAGE

2015 brought an early and light harvest that began on August 10, the earliest date in St. Francis' history. The year started out very warm and dry but then cool, damp weather in May hampered fruit set. Though the result was smaller, looser clusters on the vine, the warm and consistent summer that followed produced high quality fruit with exceptional aromatics and concentrated flavors.

VINEYARDS

We source our Pinot Noir fruit from vineyards located in the cooler areas of Sonoma County where fog from the Pacific Ocean rolls in at night during the summer, dropping temperatures substantially. This natural air-conditioning allows the grapes to develop deep flavors while retaining natural acidity.

WINEMAKING

To capture the distinct varietal characteristics of each vineyard, the lots are fermented separately starting with a five to ten day cold soak to extract optimal color and flavor. After a long, slow fermentation the wine is racked off into French Oak barrels, 25% new, where it undergoes natural malolactic fermentation followed by aging for ten months before blending and bottling.

TASTING NOTES

Bright and focused, this medium-bodied Pinot Noir offers aromas of red fruit with notes of nutmeg and clove. Flavors of cranberry, pomegranate and fresh raspberry entice before a long, juicy finish.

ACCOLADES

Best of Class & Double Gold Medal | 2016 Sonoma County Harvest Fair



ST·FRANCIS
WINERY & VINEYARDS

