

2013 RESERVE ZINFANDEL

DRY CREEK VALLEY

86% Zinfandel 14% Petite Sirah

ALCOHOL 15.5% | BOTTLING AUGUST 2015 | CASE PRODUCTION 690
AGING 20 MONTHS, 100% FRENCH OAK | WINEMAKER KATIE MADIGAN

VINTAGE

High quality, outstanding fruit characteristics and generous yields describe the 2013 harvest. Harvest started slightly earlier than previous years after an ideal growing season that provided optimum temperatures for grapes to ripen. We had a wealth of sunshine and consistently warm days and cool nights, allowing the fruit ample time to develop full, rich flavors with great color and balance.

VINEYARDS

This Reserve wine is a combination of both valley floor and hillside Zinfandel from the northern end of Dry Creek Valley. The vineyard ripened at the beginning of October 2013. This was a warm, dry year that allowed us to carefully pick by flavors not just Brix levels.

WINEMAKING

The grapes were hand-sorted and underwent an extended cold-soak for five days. Infrequent pumpovers during fermentation allowed for greater color extraction and the ability to control tannin levels. We then complemented this fleshy wine by ageing it in 60% new French oak barrels for 20 months to achieve full integration.

TASTING NOTES

From Robert Parker: “The 2013 Zinfandel Reserve, which was aged for 20 months in French oak, is really sensational, with a dense ruby/purple color, beautiful blueberry and blackberry fruit, a judicious use of toasty oak, full-bodied opulence, a multi-layered mouthfeel, and a spectacular finish of 45 or more seconds. This is a great Zinfandel from Dry Creek to drink over the next decade.”

ACCOLADES

94 Points | Robert Parker, *The Wine Advocate*



ST·FRANCIS
WINERY & VINEYARDS

