

## ST. FRANCIS WINERY & VINEYARDS

### 2003 ZINFANDEL

#### *Pagani Vineyard Reserve* SONOMA VALLEY

**HARVEST** October 2003

**AGING** Twelve to Fifteen Months

**STORAGE** New American Oak

**pH** 3.57

**BOTTLING** June 2005

**ALCOHOL** 15.5% by volume

**AGING POTENTIAL** 7 to 8 years

**TA** 0.65g/100 mls

Planted over a hundred years ago by Felice Pagani, the legendary Pagani Vineyard produces as little as one ton per acre of intensely flavored clusters that ripen at unusually high sugar levels. The occasional Alicante Bouschet vines dotted among the Zinfandel contribute to a deep purple blend rich with jammy fruit. For the 2003 vintage, we hand-picked the grapes in October and crushed them into stainless steel tanks. Fermented over twelve to eighteen days, the wine was then racked into new American oak barrels and aged for twelve to fifteen months. Bottled without fining, it was held another four to eight months before release. This is a bold wine with dark hints of licorice, chocolate, pepper, and black plum.

