

2014 MALBEC

WILD OAK VINEYARD, SONOMA VALLEY

100% Malbec

ALCOHOL 14.9% | BOTTLING MARCH 2016 | CASE PRODUCTION 500 | RETAIL \$38
AGING 15 MONTHS, 100% FRENCH OAK | WINEMAKER CHRIS LOUTON

VINTAGE

Warm sunny days throughout the spring and summer months set the stage for a spectacular harvest in September 2014. The lack of rain meant that harvest began a little earlier than normal and was short in length, finishing up by the end of October. The temperate days leading up to harvest produced good yields of high quality fruit with concentrated flavors, complex aromatics and excellent structure.

VINEYARDS

This Malbec comes from our Certified Sustainable Wild Oak Estate Vineyard, located at the foot of the Mayacamas Mountains in the heart of the Sonoma Valley. Grown here the Malbec thrives in the warm afternoons and cool evenings of Sonoma, producing luscious berries with rich, spicy characteristics and deep intense color.

WINEMAKING

The grapes are gently de-stemmed before cold soaking to extract optimal color and aroma. After primary fermentation, the wine is aged in 100% French oak barrels, 40% new, where it undergoes malolactic fermentation, followed by 15 months of aging.

TASTING NOTES

Full-bodied and spicy, this Malbec exhibits an exceptionally deep, dark color and flaunts flavors and aromas of ripe plum, blueberry compote, crushed blackberry and just a hint of jalapeño pepper. This smooth wine has good structure and a lengthy, lingering finish.

ACCOLADES

Best of Sonoma Valley, Best of Class & Gold Medal | Harvest Challenge Competition



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WINERY & VINEYARDS

