

2014 ZINFANDEL

MONTECILLO VINEYARD, SONOMA VALLEY

96% Zinfandel | 4% Petite Sirah

ALCOHOL 15.5% | BOTTLING AUGUST 2016 | CASE PRODUCTION 1030 | RETAIL \$48
AGING 18 MONTHS, 100% FRENCH OAK | WINEMAKER KATIE MADIGAN

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

Located in the Mayacamas Mountain range, the Montecillo Vineyard sits high on the western slope of the mountains overlooking Sonoma Valley. At 1400 feet elevation, the western exposure provides the heat and sunlight to ripen the Zinfandel vines and the well-drained soil contributes to smaller crops with highly concentrated, full-flavored fruit. The resulting wine is rich and lush.

WINEMAKING

This vineyard is split into three distinct blocks: Terraces, Head Trained and Trellised. Each block is fermented independently to showcase the unique characteristics of its micro-climate. Short cold-soaks are used to promote aroma development, followed by an easy slow fermentation to balance out mouthfeel. The lots are then racked to barrel on their fine lees to undergo malolactic in 40% new French oak. Halfway through ageing the blend is made according to taste and texture that reflects this very special site. The wine is then put back to barrel to complete 18 months of ageing before bottling.

TASTING NOTES

This Zinfandel offers sweet and spicy aromas of wild blackberry and vanilla bean that merge with layered flavors of berry pie, cinnamon and toasty baking spices. A lively wine with a long, lingering finish.



ST·FRANCIS
WINERY & VINEYARDS

