

2015 PINOT NOIR

SONOMA COAST

96% *Pinot Noir* | 4% *Syrah*

ALCOHOL 14.2% | BOTTLING FEBRUARY 2017 | CASE PRODUCTION 720 | RETAIL \$45
AGING 14 MONTHS, 100% FRENCH OAK | 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 the fruit for this wine from vineyards in the Sonoma Coast region of the county. Due to the proximity to San Pablo Bay and the Pacific Ocean, the Sonoma Coast area experiences many cool and foggy days during the summer months, resulting in small yields of flavorful fruit with balanced acidity. We add a touch of Syrah from our Certified Sustainable Wild Oak Estate Vineyard. The combination of fruit produces a wine with distinct varietal character and supple features and texture.

WINEMAKING

This Pinot was fermented using a combination of techniques, fusing both old and new world styles of winemaking. Each vineyard lot undergoes a slow 14-day ferment, with an extended maceration for up to 30 more days to allow flavor and texture to harmonize. The wine is then racked off into French oak barrels, 40% new, where it undergoes malolactic fermentation naturally. The wine is aged for 14 months before bottling.

TASTING NOTES

This lush and silky Pinot Noir opens with notes of Rainier cherry and crème brûlée that merge with flavors of cherry cola, crushed strawberries and a hint of pomegranate. The fruit core is balanced with good acidity leading to a fresh, bright finish.



ST·FRANCIS
WINERY & VINEYARDS

