

# ST. FRANCIS WINERY & VINEYARDS

## 2006 CABERNET SAUVIGNON SONOMA COUNTY

**HARVEST** September 2006

**AGING** Twenty-three Months

**STORAGE** New American & French Oak

**BOTTLING** February 2009

**ALCOHOL** 14.5% by volume

**AGING POTENTIAL** 5 to 7 years

The grapes for this classic Cabernet Sauvignon are grown in four of the top Sonoma County appellations: Russian River Valley, Sonoma Valley, Dry Creek Valley and Alexander Valley. The long 2006 harvest allowed extended hang time to develop the colors and intense flavors required. The hillside grown fruit was hand picked at harvest, which typically commences in mid September and continues through late November, the fully ripened clusters are then crushed into temperature-controlled stainless steel tanks and fermented for eight to fifteen days. When fermentation was complete, the wine was pressed then aged in different lots for twenty to twenty-three months in New American and French oak barrels. Once the desired lots were selected and blended, the wine was bottled and held for an additional four to eight months to fully develop before release. The outcome is a full-bodied Sonoma County style Cabernet Sauvignon with rich mouthfeel, moderate tannins and a deep ruby color accentuating flavors of black cherries, dark chocolate and spicy oak.

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