

ST. FRANCIS WINERY & VINEYARDS

2007 ZINFANDEL OLD VINES SONOMA COUNTY

HARVEST October 2007

AGING Fourteen Months

STORAGE American Oak

BOTTLING February 2009

ALCOHOL 15.7% by volume

AGING POTENTIAL 5 to 8 years

Zinfandel is sometimes referred to as California's own grape variety. Prized by Italian immigrants arriving in California in the early 1900's, it was a popular choice for making their families traditional rich hardy style dry red wine. Over the years, St. Francis has hand selected a series of small family owned Zinfandel vineyards throughout Sonoma County that date back to the turn of the century. Many of these family owned vineyards contain Petite Sirah, Alicante Bouschet and Mourvedre planted among the Zinfandel vines adding texture and color to what is called a "field blend." The St. Francis "Old Vines" Zinfandel program follows strict criteria that must be met to be included in this classic California Heritage wine. The vines must be at least 50 years old (many are as old as 100 years old), they must be head pruned without benefit of trellising and dry farmed (without irrigation) to make this blend. These ancient, head pruned vines tend to produce small quantities of exceptionally concentrated fruit. Once fully ripened, the grapes are hand-picked, crushed, then fermented in stainless steel tanks for twelve to eighteen days. After pressing, the wine is pumped to new American oak barrels for twelve to fifteen months of aging. The wine is then bottled and held for an additional four to eight months until release. This distinct "old world style" Zinfandel displays deep aromas of ripe black cherries and boysenberries laced with licorice and spicy toasted oak notes that carry into a long finish.

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