

ST. FRANCIS WINERY & VINEYARDS

2007 CLARET SONOMA COUNTY

HARVEST September 2007

AGING Twenty-four Months

STORAGE French & American Oak

BOTTLING January 2010

ALCOHOL 15.1% by volume

AGING POTENTIAL 5 to 6 years

Our 2007 Sonoma County Claret is a blend of 36% merlot, 25% cabernet sauvignon, 23% Malbec, 10% cabernet franc and 7% Petite Verdot. All grapes are hand-picked at the peak of ripeness, with each varietal kept separate until six months before bottling, at which point they are skillfully blended to create a complex, well-balanced and full-flavored wine reminiscent of the fine wines of Bordeaux for which our Claret is named.

Artfully crafted by our winemaking team, St. Francis Claret is sure to impress. A hefty wine without being heavy, offering distinct aromas of licorice root, clove and ripe currants. Incredibly velvety on the palate, you will notice a juiciness, with notes of raspberry pie and subtle nuances of baking spices. Medium weight and chewy tannins make this wine approachable now or one to hold onto. The finished blend is an assemblage of Sonoma County terroir, ideally grown grapes and winemaking craftsmanship not to be missed.

