

ST. FRANCIS WINERY & VINEYARDS

2007 ZINFANDEL *Pagani Vineyard* SONOMA VALLEY

HARVEST September 2007

AGING 24 Months

STORAGE French & American Oak

BOTTLING March 2010

ALCOHOL 15.5 % by volume

AGING POTENTIAL 5 to 7 years

VINTAGE

“Slow and steady wins the race” was the mantra for the 2007 vintage. With an unusually dry winter and consistently moderate temperatures, the growing season was a bit longer than past vintages. It gave us an early budbreak and a long, even maturity that ended in September. Without the normal summer heat spells, most varieties came in with an elevated acid level and lower sugar. Fall came on-cue in late October, and some big rains early on told us to finish up and bring in any hanging fruit.

WINEMAKING

The Pagani Ranch is one of the most photographed vineyards in all of Sonoma Valley. The old, knotty, head trained vines seem to define what we know as “old vines”. Well over 100 years old and sitting on the valley floor, right down the street from the winery itself, grapes from the Pagani vines amaze our winemaking team with their deep ruby coloring and intense flavors. In 2007, we waited for the Brix to reach the ideal 25.5. After the fruit was brought to the winery our winemaking team placed it in our special reserve tanks for fermentation. Twenty days later, the wine went directly into barrel, remaining there for two years before being blended with 5% Petite Sirah.

TASTING NOTES

Always a stand-out, our Pagani Zinfandel is soft and balanced, with bright raspberry, rhubarb and rose petal notes. The round mouthfeel has solid acidity and flavors of currant and cooking herbs. This wine is finely structured, and its layered complexity is sure to evolve over time in your glass.