

ST. FRANCIS WINERY & VINEYARDS

2010 CABERNET SAUVIGNON SONOMA COUNTY

STORAGE French Oak & American Oak

AGING 19 Months in barrel

BOTTLING July 2012

ALCOHOL 14.6% by volume

CASE PRODUCTION 57,000 cases

BLEND PERCENTAGE 97% Cabernet Sauvignon
3% Merlot

VINTAGE

Despite its many challenges, 2010 harvest produced fruit with exceptional quality. A long, cool growing season delayed ripening but gave fruit plenty of time to develop complex flavors and aromas. A heat spike in August allowed grapes to reach full maturity with sugar levels slightly lower than usual. As a result, our wines show a bit of restraint but exhibit true elegance, balance, and rich, concentrated flavors.

WINEMAKING

Fruit for our Sonoma County Cabernet Sauvignon comes from our estate vineyards in Sonoma and Russian River valleys, as well as from growers in Sonoma County's other top appellations, including Dry Creek Valley, Alexander Valley and Rockpile. Each carefully selected vineyard contributes distinctive and individual qualities to the finished wine.

All grapes are hand-picked, gently de-stemmed and crushed before cold-soaking for three days to extract optimal color and flavor. The fruit is then inoculated with a variety of yeast strains to build complexity, then fermented in separate lots using a combination of pump overs and delestage to soften tannins. Secondary malolactic fermentation occurs in 85% French and 15% American oak – 20% new.

TASTING NOTES

This Cabernet Sauvignon has rich varietal character and body. The wine's firm structure, generous tannins, and depth of color complement classic aromas and flavors of ripe black currant, cassis, dusty cocoa and saddle leather.

