

ST. FRANCIS WINERY & VINEYARDS

2010 CLARET SONOMA COUNTY

STORAGE 95% French & 5% American Oak

AGING 12 Months in barrel

BOTTLING January 2012

ALCOHOL 14.8% by volume

CASE PRODUCTION 2500 cases

AGING POTENTIAL 5 to 6 years

BLEND PERCENTAGE 67% Cabernet Sauvignon
22% Merlot, the remainder is a blend of
Petit Verdot, Cabernet Franc & Malbec

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

The majority of grapes in our Sonoma County Claret are from our estate vineyards in Sonoma and Russian River valleys. 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 many different 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 95% French and 5% American oak barrels – 10% new.

TASTING NOTES

Bold yet silky, this is a classic Bordeaux-style red, with aromas of licorice, ripe currants and nutmeg preceding juicy flavors of raspberry pie and baking spices.