

ST. FRANCIS WINERY & VINEYARDS

2011 OLD VINES ZINFANDEL SONOMA COUNTY

STORAGE French Oak

AGING 16 months in barrel

BOTTLING April 2013

ALCOHOL 15.0% by volume

AGING POTENTIAL 3 to 5 years

BLEND PERCENTAGE 87% Zinfandel,
6% Petite Sirah, 3% Mourvèdre,
3% Mixed Blacks, 1% Syrah

RETAIL \$19.95

VINTAGE

The harvest in 2011 was lighter and later than normal, but fruit quality remained high. The cool growing season gave grapes plenty of time to develop complex flavors and aromas and preserved natural acids. Those attributes created wines that have great structure, balance and rich, concentrated flavors.

WINEMAKING

The grapes in our Sonoma County “Old Vines” Zinfandel come from vineyards in Sonoma Valley, Dry Creek Valley, Russian River Valley, and Alexander Valley. These head-pruned and dry-farmed vines range in age from 55 to more than 100 years old, producing low yields of fruit with highly concentrated, intense flavors.

All grapes are 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 100% French oak barrels.

TASTING NOTES

This wine received 92 points and a Gold Medal from the 2014 San Diego International Wine Competition along with a Gold Medal from the 2014 San Francisco Chronicle Wine Competition. A classic old vine Zinfandel, this wine pays tribute to its heritage with great structure, concentrated flavor and a long, luscious finish. Aromas of blackberry jam, clove, nutmeg and salted caramel are followed by flavors of juicy wild berries, vanilla bean and a touch of freshly ground pepper.

