

ST. FRANCIS WINERY & VINEYARDS

2011 CLARET SONOMA COUNTY

STORAGE French Oak

AGING 14 months in barrel

BOTTLING April 2013

ALCOHOL 14.2% by volume

RETAIL \$19.95

AGING POTENTIAL 5 to 6 years

CASE PRODUCTION 2700 cases

BLEND PERCENTAGE 46% Cabernet Sauvignon, 19% Merlot, the remainder a blend of Petit Verdot, Cabernet Franc, Malbec and Mixed Blacks

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 Claret are from our estate vineyards and top growers in Sonoma and Russian River Valley, prime regions for nurturing Bordeaux varietals such as Cabernet Sauvignon and Merlot. The different varietals, along with each carefully selected vineyard, contribute distinctive and individual qualities to the final blend.

The grapes are gently de-stemmed and crushed before cold soaking for three days to extract optimal color and flavor. The fruit is inoculated with many different yeast strains to build complexity and fermented in separate lots using a combination of pump overs and delestage to soften tannins. The wine is then pumped into French oak barrels, where it undergoes natural malolactic fermentation followed by 14 months of aging before blending.

TASTING NOTES

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

