

ST. FRANCIS WINERY & VINEYARDS

2012 OLD VINES ZINFANDEL SONOMA COUNTY

STORAGE French Oak

AGING 16 months in barrel

BOTTLING June 2014

ALCOHOL 15.0% by volume

AGING POTENTIAL 5 to 8 years

BLEND PERCENTAGE 88% Zinfandel,
9% Petite Sirah, 3% Mixed Blacks

VINTAGE

With ideal weather and an abundance of exceptional fruit, it's no secret the 2012 harvest was outstanding. Warm, moderate temperatures throughout the growing season allowed our fruit to reach the perfect state of ripeness without sacrificing balance and intensity. With no heat spikes, cold weather or rain, the fruit ripened evenly and developed great color and concentrations, producing wines with rich flavors and excellent structure.

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 French oak barrels. The wine ages in barrel for sixteen months before final blending and bottling.

TASTING NOTES

This wine received 89 points from *Wine Spectator* and a Gold Medal from the 2014 Sonoma County Harvest Fair. A classic old vine Zinfandel, this wine pays tribute to its heritage with great structure, concentrated flavor and a long, luscious finish. Aromas of boysenberry, clove and cinnamon are followed by flavors of mixed berries, red licorice, tobacco leaf and mulling spices.

