

2013 “OLD VINES” ZINFANDEL

SONOMA COUNTY

86% Zinfandel, 7% Petite Sirah, 6% Mixed Blacks, 1% Mourvedre

ALCOHOL 15.2% | BOTTLING JUNE 2015 | CASE PRODUCTION 51,000
AGING 16 MONTHS, 100% FRENCH OAK | WINEMAKER KATIE MADIGAN

VINTAGE

High quality, outstanding fruit characteristics and generous yields describe the 2013 harvest. Harvest started slightly earlier than previous years after an ideal growing season that provided optimum temperatures for grapes to ripen. We had a wealth of sunshine and consistently warm days and cool nights, allowing the fruit ample time to develop full, rich flavors with great color and balance.

VINEYARDS

The grapes in our Sonoma County “Old Vines” Zinfandel come from vineyards in Dry Creek Valley, Sonoma 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.

WINEMAKING

The 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

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.

ACCOLADES

90 Points | Robert Parker, *The Wine Advocate*

Double Gold Medal | California Zinfandel Championship

Best of Show & Double Gold Medal | International Women’s Wine Competition



ST·FRANCIS
WINERY & VINEYARDS

