

2015 CABERNET SAUVIGNON

SONOMA COUNTY

86% Cabernet Sauvignon, 4% Petit Verdot, 4% Merlot, 3% Malbec, 2% Syrah, 1% Mourvedre

ALCOHOL 14.8% | BOTTLING JUNE 2017 | CASE PRODUCTION 55,700
AGING 18 MONTHS, 100% FRENCH OAK | WINEMAKER CHRIS LOUTON

VINTAGE

2015 brought an early and light harvest that began on August 10, the earliest date in St. Francis' history. The year started out very warm and dry but then cool, damp weather in May hampered fruit set. Though the result was smaller, looser clusters on the vine, the warm and consistent summer that followed produced high quality fruit with exceptional aromatics and concentrated flavors.

VINEYARDS

Fruit for our Sonoma County Cabernet Sauvignon comes from our estate vineyards in the Sonoma and Russian River Valleys, as well as from growers in Sonoma County's other top appellations, including Dry Creek Valley and Alexander Valley. Each carefully selected vineyard contributes distinctive and individual qualities to the finished wine.

WINEMAKING

All grapes are gently de-stemmed before cold-soaking for two days to extract optimal color and flavor. The fruit is fermented in separate lots, allowing each lot to be individually and distinctly crafted before being aged in French oak barrels, 20% new. The wines are kept 18 months in barrel before final blending.

TASTING NOTES

A classic Cabernet Sauvignon that shows off rich color, layered aromatics and good structure. The wine is smooth and vibrant with cassis, dark cherry and black olive aromas preceding rich fruit flavors of dark plum and cherry preserves followed by a note of roasted coffee bean.



ST·FRANCIS
WINERY & VINEYARDS

