

2013 RESERVE MERLOT

SONOMA VALLEY

80% Merlot, 9% Cabernet Sauvignon, 5% Petit Verdot, 4% Malbec, 2% Cab Franc

ALCOHOL 15.0% | BOTTLING AUGUST 2015 | CASE PRODUCTION 500
AGING 20 MONTHS, 100% FRENCH OAK | WINEMAKER CHRIS LOUTON

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 fruit for our Reserve Sonoma Valley Merlot is grown exclusively in our Certified Sustainable Estate Behler and Wild Oak Vineyards. These vineyards are both relatively well protected from extreme weather patterns such as excessive heat and wind. This protection allows for slow and even ripening throughout the growing season resulting in fruit with great color and deep flavors.

WINEMAKING

After hand-sorting, the grapes underwent a four-day cold soak to extract optimal color and flavor. For added depth and complexity, we blended in a small amount of Cabernet Sauvignon, Petit Verdot, Malbec and Cab Franc. The selected lots are fermented separately in stainless steel tanks. The wine is then aged in 100% French oak barrels, 40% new, where it underwent malolactic fermentation, followed by 20 months of aging.

TASTING NOTES

Robert Parker called this wine, “wonderfully rich, concentrated,...stunning.” The Reserve Sonoma Valley Merlot is a lush wine with spicy aromas of berry, licorice and vanilla. Flavors of blackberry, chocolate and cassis shine before a long, smooth finish.

ACCOLADES

94+ Points | Robert Parker, *The Wine Advocate*



ST·FRANCIS
WINERY & VINEYARDS

