

2016 RESERVE ZINFANDEL

DRY CREEK VALLEY

85% Zinfandel, 13% Petite Sirah, 2% Syrah

ALCOHOL 15.6% | BOTTLING AUGUST 2018 | CASE PRODUCTION 640
AGING 20 MONTHS, 100% FRENCH OAK | WINEMAKER KATIE MADIGAN

VINTAGE

Harvest in 2016 started in the middle of August during a pattern of warm sunny days cooled by foggy mornings and breezy afternoons for most of the area. The early months of the year were very mild with little rain allowing the vines to progress steadily and uneventfully. Yields throughout the region were slightly below average but moderate weather starting in early summer gave the fruit plenty of time to develop great color and flavor, resulting in beautifully balanced wines.

VINEYARDS

This Reserve wine is a combination of both valley floor and hillside fruit from the northern end of Dry Creek Valley, a renowned Zinfandel growing region. After a warm, dry summer, the Zinfandel was picked in mid-August when flavors were at their peak. Added to the blend was Petite Sirah picked in mid-September. Its thick skins and hefty tannins add color and texture to the wine while also contributing balance and length.

WINEMAKING

The grapes were hand-sorted and underwent an extended cold-soak for five days. Infrequent pumpovers during fermentation allowed for greater color extraction and the ability to control tannin levels. We then complemented this fleshy wine by aging it in 60% new French oak barrels for 20 months to achieve full integration.

TASTING NOTES

Weighty yet elegant this Zinfandel has a deep, rich color and spicy aromas of clove, vanilla and cherry galette that precede mouth-filling flavors of dark, crushed berries, melted chocolate and baking spices. Velvety in texture, this is an opulent Zin with a long finish.



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WINERY & VINEYARDS

