

2014 “OLD VINES” ZINFANDEL

SONOMA COUNTY

83% Zinfandel | 11% Petite Sirah | 5% Mixed Blacks | 1% Primitivo

ALCOHOL 15.2% | BOTTLING APRIL 2016 | CASE PRODUCTION 33,000 | RETAIL \$22
AGING 16 MONTHS, 100% FRENCH OAK | WINEMAKER KATIE MADIGAN

VINTAGE

Warm sunny days throughout the spring and summer months set the stage for a spectacular harvest in September 2014. The lack of rain meant that harvest began a little earlier than normal and was short in length, finishing up by the end of October. The temperate days leading up to harvest produced good yields of high quality fruit with concentrated flavors, complex aromatics and excellent structure.

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

This rich, medium-bodied “Old Vines” Zinfandel reveals abundant aromas of dark red berries, cherry compote and warm spice. Lingering, bright flavors follow, with notes of boysenberry pie, fresh cranberry and a touch of white pepper. The finish is long, smooth and a little spicy. *Wine Spectator* called this wine zesty, easy going and fun to drink.

ACCOLADES

90 Points | Wine Spectator

Gold Medal | San Francisco Chronicle Wine Competition



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WINERY & VINEYARDS

