

2014 RESERVE ZINFANDEL

DRY CREEK VALLEY

84% *Zinfandel* | 16% *Petite Sirah*

ALCOHOL 15.6% | BOTTLING AUGUST 2016 | CASE PRODUCTION 790 | RETAIL \$52
AGING 20 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

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-September when flavors were at their peak. Added to the blend was Dry Creek Petite Sirah picked at the end of 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 ageing it in 60% new French oak barrels for 20 months to achieve full integration.

TASTING NOTES

This beautifully balanced Zinfandel has a deep, rich color and spicy aromas of cinnamon and blackberry compote followed by bright flavors of blueberry, boysenberry and baking spices. The finish is long and lingering in this opulent wine.



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WINERY & VINEYARDS

