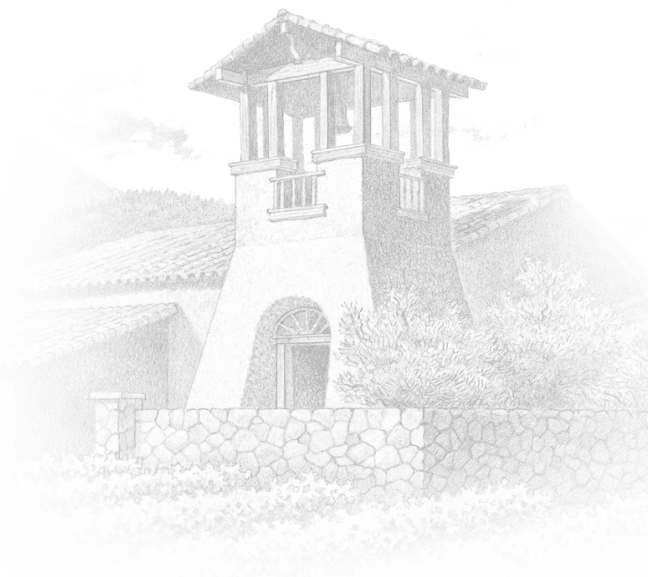


2018

“OLD VINES” ZINFANDEL

SONOMA COUNTY



TASTING NOTES

A vibrant blend of old vine fruit, this aromatic wine offers layers and layers of rich, fruit flavors and spice. Juicy raspberry, blackberry preserves, and a touch of dried cranberry are balanced with spicy notes of cinnamon and black pepper that merge with a lengthy finish.

VINTAGE

A fairly mild spring and summer with few heat spikes allowed our 2018 harvest to begin right after Labor day, later than previous years. The consistent growing season and cooler temperatures allowed for slow ripening and deep flavor development resulting in exceptional quality fruit with remarkable balance and brightness.

VINEYARDS

The grapes in our Sonoma County “Old Vines” Zinfandel come from vineyards in Dry Creek Valley, Sonoma Valley, Alexander Valley and Russian River Valley. Planted 50 to more than 100 years ago, many of these historic vines are planted on St. George rootstock and are head-pruned and dry-farmed, producing low yields of fruit with highly concentrated, intense flavors and aromas.

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.



VARIETAL
87% ZINFANDEL
13% PETITE SIRAH

WINEMAKER
KATIE MADIGAN

COLLECTION
CLASSIC

BOTTLING
MAY 2020

ALCOHOL
15.2

AGING
16 MONTHS

BARREL
100% FRENCH OAK

CASE PRODUCTION
50,860

91
POINTS
Wine Spectator

98
POINTS
INTERNATIONAL
WOMEN'S WINE
COMPETITION

BEST OF
CLASS
INTERNATIONAL
WOMEN'S WINE
COMPETITION

DOUBLE
GOLD
INTERNATIONAL
WOMEN'S WINE
COMPETITION



ST·FRANCIS

WINERY & VINEYARDS

