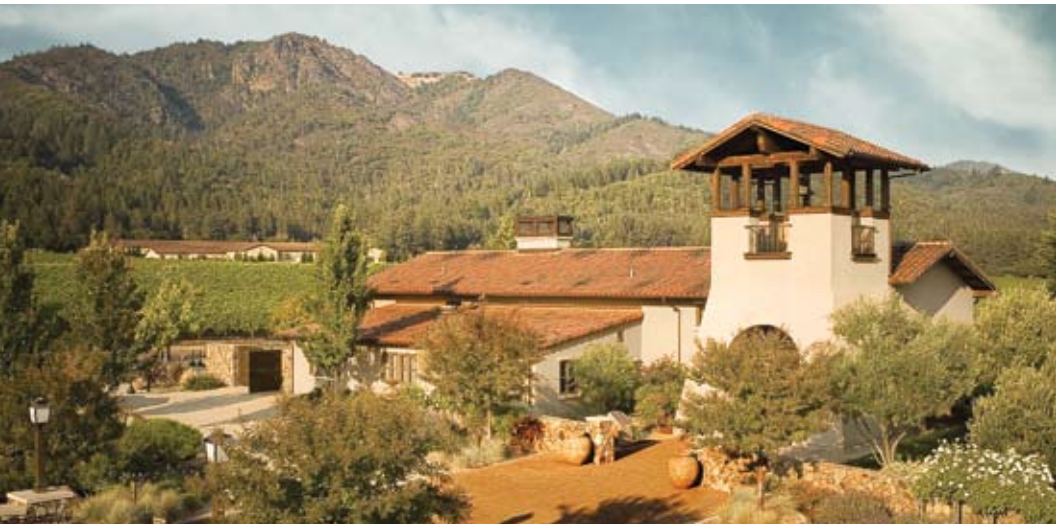


The background features a faint, light-colored illustration of a wine barrel in the upper left and a bunch of grapes in the lower left, both rendered in a minimalist, geometric style. The overall color palette is a warm, golden-yellow.

# ST·FRANCIS

WINERY & VINEYARDS

*a place like no other*



ST. FRANCIS WINERY AT THE FOOT OF THE WESTERN MAYACAMAS MOUNTAINS

## LOOK AROUND YOU.

Sun-drenched mountains, breathtaking vineyards, inspiring vistas as far as you can see. Outlined against an impossibly blue sky, stands the distinct shape of the St. Francis Bell Tower rising above it all.

*The air feels different here in Sonoma County.* Sounds seem crisper and the wines just taste better here. That distinctive taste of Sonoma in every bottle of our Merlot, Cabernet Sauvignon, Zinfandel and Chardonnay delights the senses long after you take them home.

Named after St. Francis of Assisi to commemorate his humanitarian efforts toward animals and ecology, St. Francis Winery today produces wine made with passion and respect for the land. It's wine nurtured with a romantic's heart and the soul of an artisan, representing the very best Sonoma County has to offer.

# The St. Francis story

## IT ALL BEGAN IN 1971.

It all began with a hundred acres and a dream of growing great grapes and making great wine.

It all began when Joe Martin fell in love with Sonoma Valley and purchased the Behler Ranch in 1971. Until the late seventies Joe made his living selling his fruit to neighboring wineries. Not satisfied with just growing premium grapes, he decided to put his fruit in his own bottles and, in 1979, St. Francis Winery was born.

A few years later Joe hired Tom Mackey to be his winemaker and the rest is savory, distinguished and award-winning history.

By the late nineties, St. Francis had acquired 600 acres of hillside and valley vineyards throughout Sonoma County, showcasing the diversity of this premier California wine growing region. Indeed, St. Francis was the first to plant Merlot in Sonoma Valley, enduring many a raised eyebrow for daring to plant a blending grape on prime Sonoma Valley soil.

Today after 30 years of rewardingly hard work, we have learned the complexities of Sonoma County. With more than a dozen appellations, we are blessed with vineyards possessing unique attributes and diverse soil types that produce grapes of distinct character.

And our quest to make even better wines continues.



"OLD VINES" ZINFANDEL



TOM MACKEY, ST. FRANCIS WINEMAKER

## FINDING MAGIC IN THE VINES.

You'd think Tom would grow the tiniest bit complacent. Not by a long shot. Tom's passion for making great wine is surpassed only by his continual drive to learn, grow and explore the possibilities, wherever they may lead.

Listen to Tom's philosophy, straight from the winemaker's mouth: "With the incredible fruit sources we now have, combined with my experience, I foresee an opportunity to do something even better.

"There are new opportunities in Sonoma County—new AVAs, new research, new selections of fruit, new clones, new vineyard techniques, new ways to make very special wines, the ongoing marriage of 'old world' practices and 'new world' innovations. The improvements to date are nothing short of spectacular.

"When people ask me, 'What's the best wine you've ever made?' I always reply, 'I haven't made it yet.' But today I think we are getting closer."

## SEE (AND TASTE) FOR YOURSELF.

Upon arrival at St. Francis, the first thing you notice is that distinctive Bell Tower. Just as we planned.

Handcrafted by the Marinelli Foundry, the oldest bellmaker in Italy, the St. Francis Bell overlooks our Wild Oak Estate Vineyard and marks the entrance to our Visitors Center.

Once inside, with windows offering stunning mountain and vineyards views, you'll find something to suit every taste, including our latest innovations, Charcuterie and Wine Dining.

We provide you with world-class wine and imaginative appetizers. Like Cabernet with grilled peaches and balsamic, Chardonnay with white fish and passion fruit, or Old Vines Zinfandel with pork roast and popcorn. It's fun, creative and liberating. We like to call it the grown-up way to play with your food.

Stop by and discover your next favorite taste. You'll find yourself amongst friends in a beautiful location with bold award-winning wines and luscious food.

Just as life should be.



### MONTHLY DINNERS

#### CLASSIC WINE TASTING

Pouring many wines available exclusively at our Winery.

#### WINE & FOOD PAIRINGS

Artisan cheese and charcuterie selection paired with St. Francis wines.

#### WINERY DINNERS

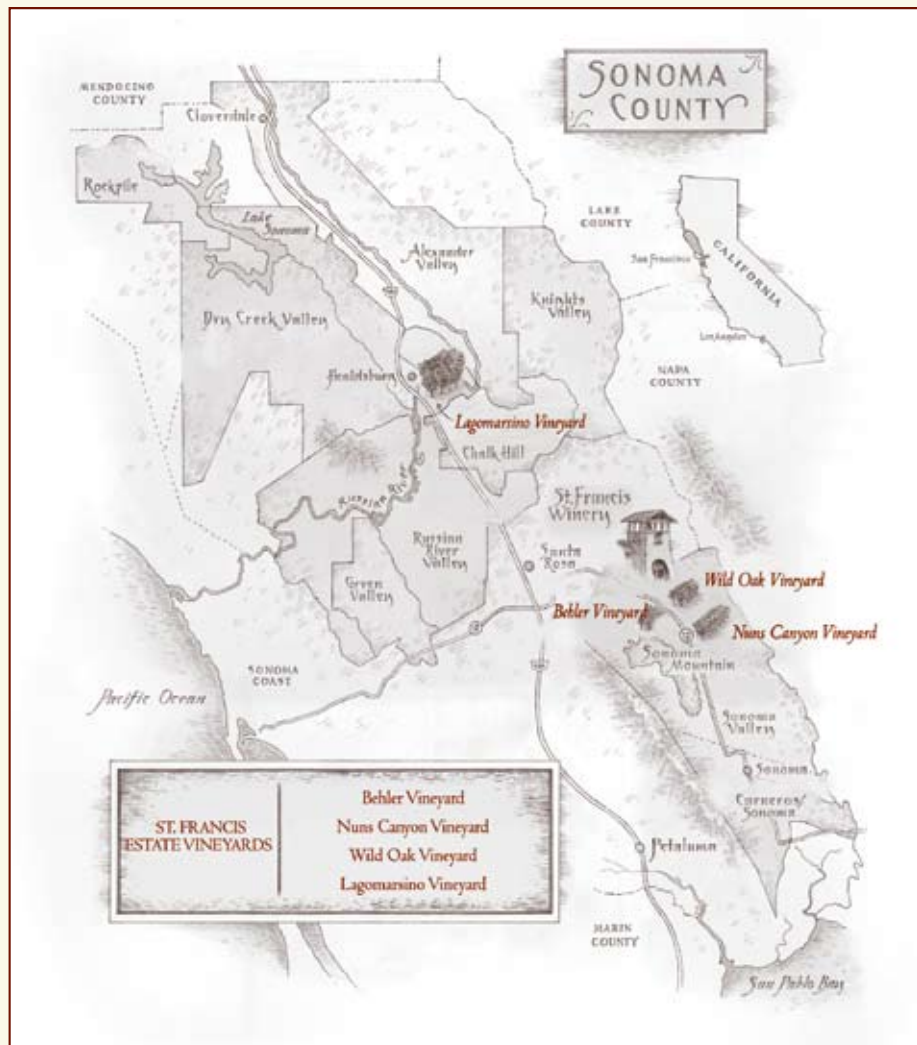
Monthly tasting menu dinners that often feature rare library wines sharing the table with classic culinary cuisine.

For more information on our Tastings and Dinners please call 1-888-675-9463 or visit [stfranciswinery.com](http://stfranciswinery.com).

LEFT: BARBECUED FIGS WITH PROSCIUTTO – PAIRS WITH ST. FRANCIS OLD VINE ZINFANDEL

RIGHT: HEIRLOOM TOMATOES WITH GOAT CHEESE – PAIRS WITH ST. FRANCIS WILD OAK CHARDONNAY





# SONOMA COUNTY

<b>ST. FRANCIS ESTATE VINEYARDS</b>	<b>Behler Vineyard</b> <b>Nuns Canyon Vineyard</b> <b>Wild Oak Vineyard</b> <b>Lagonarino Vineyard</b>
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# ST·FRANCIS

WINERY & VINEYARDS

100 PYTHIAN ROAD, SANTA ROSA, CA 95409

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