

ST. FRANCIS WINERY & VINEYARDS

2000 RESERVE ZINFANDEL *Pagani Vineyard, SONOMA VALLEY*

HARVEST October 2000

AGING Twelve to Fifteen months

STORAGE New American Oak

BOTTLING May 2002

ALCOHOL 15.5 % by volume

AGING POTENTIAL 10 years

Planted over a hundred years ago by Felice Pagani, the famous Pagani Vineyard produces as little as one or two tons per acre on intensely flavored clusters that ripen at unusually high sugar levels. The occasional Petite Sirah and Alicante Bouschet vines dotted among the Zinfandel contribute to a deep purple blend rich with jammy fruit. For the 2000 vintage, we hand harvested the grapes in October and crushed them into stainless steel tanks. Fermented over twelve to eighteen days, the wine was then racked into new American oak barrels and aged for twelve to fifteen months. Bottled without fining or filtration, it was held another four to eight months before release. This is a bold wine with dark hints of licorice, chocolate, pepper, and black plum.



2000 RESERVE ZINFANDEL *Pagani Vineyard SONOMA VALLEY*

A luscious and deep flavored Zinfandel with wonderful concentrated fruit flavors. Pairs with Italian food from gourmet pizza to osso buco. Also, a great match with chocolate.

SUGGESTED FOOD PAIRINGS

MEATS

Braised Lamb Shanks

Grilled Steaks drizzled with Extra Virgin Olive Oil
and Aged Balsamic Vinegar

Osso Buco

PASTA

Lasagna dishes with a Tomato Sauce—especially Puttanesca!

CHEESE

Hard Cheeses

Aged Goat Cheese

Lighter Blue-Veined Cheese

FOR FURTHER RECIPE SUGGESTIONS
PLEASE VISIT OUR WEBSITE AT WWW.STFRANCISWINE.COM