

ST. FRANCIS WINERY & VINEYARDS

2003 CABERNET SAUVIGNON *Nuns Canyon Vineyard* SONOMA COUNTY

HARVEST October 2003	BOTTLING May 2006
AGING Twenty-Four Months	ALCOHOL 14.5% by volume
STORAGE French Oak	AGING POTENTIAL 8 to 12 years
PH 3.50 TA 0.64g/100 mLs	CASES PRODUCED 519 cases

The 2003 growing season was characterized by mild weather early on, and culminated in several periods of intense heat during the end of the season. As a result, our Nuns Canyon Reserve Cabernet Sauvignon developed firm tannins and concentrated black fruit flavors. To soften the wine and add lushness to the mid-palate, we blended in 10% Merlot from our Behler Estate Vineyard, which ripened earlier in the season, and 10% Petit Verdot from the Rockpile Vineyard to add spiciness to the flavor profile. Aging the wine for two full years in French oak barrels adds hazelnut, almond and vanilla flavors to this complex Cabernet Sauvignon. After one year of bottle aging, the wine is ready to drink now, and will continue to evolve for up to 12 years in proper cellar conditions.



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BARBECUE PORK RIBS & ST. FRANCIS BARBECUE SAUCE

Paired with 2003 Cabernet Sauvignon, Nuns Canyon Vineyard, Sonoma County

2 pounds pork spare ribs

Cover the ribs with water in a pot large enough to hold them. Bring the water to a boil. Turn down the heat so that the water simmers, and cook the ribs until the meat pulls away from the bone, about 1-1½ hours. Remove the ribs from the water. Place in a large roasting pan and cover both sides with St. Francis BBQ sauce. Let cool, cover and refrigerate overnight or longer. Remove the ribs from the sauce and grill over medium hot coals several minutes on each side turning until the ribs have nice grill marks and are hot.

St. Francis Barbecue Sauce

Makes about 2½ cups sauce
2 tablespoons olive oil
1 teaspoon chili flakes
1 onion, minced
1 cup ketchup
2 tablespoons garlic minced
2 tablespoons soy sauce
¼ cup dark brown sugar
¼ cup red wine vinegar
¼ cup St. Francis Sonoma County Cabernet
A few drops liquid smoke (optional)
¼ cup water

Heat the olive oil over a medium-high flame in a heavy bottomed 4-quart sauce pot. Add the chili flakes to the oil and cook a few minutes being careful not to burn them. Add the minced onion and cook until the onion is soft, about 2 minutes. Add the remaining ingredients and simmer sauce for about 20 minutes.