

ST. FRANCIS WINERY & VINEYARDS

2007 CABERNET SAUVIGNON SONOMA COUNTY

HARVEST October 2007

AGING 16 Months

STORAGE French Oak

BOTTLING February 2010

ALCOHOL 15% by volume

AGING POTENTIAL 5 to 7 years

VINTAGE

“Slow and steady wins the race” was the mantra for the 2007 vintage. With an unusually dry winter and consistently moderate temperatures, the growing season was a bit longer than past vintages. It gave us an early budbreak and a long, even maturity that ended in September. Without the normal summer heat spells, most varieties came in with an elevated acid level and lower sugar. Fall came on-cue in late October, and some big rains early on told us to finish up and bring in any hanging fruit.

WINEMAKING

The grapes for our Sonoma County Cabernet Sauvignon originate from four different appellations within Sonoma County. These carefully selected vineyards each contribute distinctive qualities to the finished wine. For this thick-skinned and late-ripening varietal, harvest occurred in late October. The grapes were hand harvested, gently de-stemmed and crushed into temperature controlled tanks for a 10-14 day fermentation. After both primary and malolactic fermentation were complete, the wine lots were each racked to their own barrel lot for an ageing period of 16 months. At this point the blend was created and bottled, then kept for eight months prior to release.

TASTING NOTES

This Cabernet Sauvignon has rich varietal character and body. The wine’s firm structure, generous tannins and depth of color compliment classic aromas of ripe blackcurrant and spicy tobacco. Flavors of currant, cassis and cedar delight the palate, and make this a wine to sip slowly and enjoy.