

ST. FRANCIS WINERY & VINEYARDS

2007 CABERNET SAUVIGNON *Wild Oak*, SONOMA COUNTY

HARVEST October 2007

AGING 24 Months

STORAGE French Oak

BOTTLING April 2010

ALCOHOL 15% by volume

AGING POTENTIAL 8 to 10 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

Our finely-crafted Wild Oak wines undergo rigorous blending sessions to best showcase the varietal and elite Sonoma County terrior. This 2007 Wild Oak Cabernet Sauvignon was blended from five fantastic Sonoma County vineyards. After careful hand-harvesting in mid-October, the fruit from each vineyard went into its own ten ton fermentation tank. Alcoholic fermentation took about twenty-one days, with ample cold-soaking beforehand to really concentrate the color. All vineyards then went through 100% malolactic fermentation in tank, and were barreled down to their individual lots for eight months. The Cabernet was touched up with other Bordeaux varieties, with the final blend put back to barrel for another six months to fully integrate flavors.

TASTING NOTES

This full-bodied wine has great aromas of blue-black fruits, combined with notes of toasty chestnut. The mid-palate it is amazingly rich with an array of blackberry liqueur, licorice, and tobacco flavors. Medium weight, this wine still displays a distinct heartiness.