

## ST. FRANCIS WINERY & VINEYARDS

### 1999 RESERVE MERLOT *Behler* SONOMA VALLEY

**HARVEST** September 1999

**AGING** Twenty-four months

**STORAGE** New American & French Oak

**BOTTLING** May 2002

**ALCOHOL** 14.2 % by volume

**AGING POTENTIAL** 10 years

A superb Merlot, named in honor of the Behler family, who first cultivated a portion of the rich Sonoma Valley floor land in the early 1900's, previously recognized as St. Francis' original estate vineyard and winery site. Well-drained rock and gravel topped with rich loam ensures abundant concentrated fruit, while the valley microclimate, tempered by cooling breezes and morning fogs from both the Pacific and San Francisco Bay, is an essential key in the development of superior complex flavors of cherry, chocolate, coffee, and plum that distinguishes this wine. Throughout the growing season vine canopies are thinned for increased sun exposure, which further concentrates flavor and color. Hand harvested in late September, the fruit was crushed and raked in oak and aged twenty-four to thirty months, then held an additional ten months before release.





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**1999 RESERVE MERLOT**  
*Behler* SONOMA VALLEY

This special Reserve Merlot has classic ripe plum and cherry flavors with soft tannins, making it an ideal partner for many meat dishes with fruit condiments—chutneys, fruit preserves, and relishes.

**SUGGESTED FOOD PAIRINGS**

**MEAT**

Roast Lamb with Mint Jelly or Fig Preserves  
Duck with Fruit Sauces or Asian Style Plum Sauce  
Roast Beef with Red Wine Sauce  
Roast Pork Tenderloin

**CHEESE**

Lighter Blue-Veined Cheese  
Aged Gouda  
Herbed and Marinated Cheese

**FOR FURTHER RECIPE SUGGESTIONS**  
PLEASE VISIT OUR WEBSITE AT [WWW.STFRANCISWINE.COM](http://WWW.STFRANCISWINE.COM)