

ST. FRANCIS WINERY & VINEYARDS

2000 CABERNET SAUVIGNON SONOMA COUNTY

HARVEST October 2000

AGING Fourteen months

STORAGE New American & French Oak

BOTTLING May 2002

ALCOHOL 13.5 % by volume

AGING POTENTIAL 8 to 10 years

All the grapes in this rich varietal come from one of three Sonoma County appellations—Sonoma Valley, Dry Creek, or Alexander Valley. Harvested by hand from October through early November, the fully ripened clusters are then crushed into temperature-controlled stainless steel tanks and fermented from eight to fifteen days. The wine is then aged in different lots for fourteen to sixteen months in American and French oak, and then blended without filtration. Once bottled, we hold the wine another four to eight months so that it's fully developed by the time we release it. The result is a classic Sonoma County Cabernet with firm structure, generous tannins, and deep color accentuating the hints of black currant and spicy oak.





**2000 CABERNET SAUVIGNON
SONOMA COUNTY**

Boasting rich, deep flavors and well-balanced oak and tannins,
Sonoma County Cabernet Sauvignon is quite possibly
the king of the red varietals.

SUGGESTED FOOD PAIRINGS

MEATS

Duck with Cherries or Orange Sauce
Roast Beef, especially Rib or Beef Tenderloin topped with Roquefort Butter
Roast Rack of Lamb with Dijon and Bread Crumb Crust

CHEESE

Parmesan and other Hard Cheeses
Roquefort
Aged Goat Cheese

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