

ST. FRANCIS WINERY & VINEYARDS

2000 RESERVE MERLOT *Behler* SONOMA VALLEY

HARVEST September 2000

AGING Eighteen months

STORAGE French Oak

BOTTLING May 2003

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, racked in oak, and aged eighteen months, then held an additional ten months before release.





2000 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