

ST. FRANCIS WINERY & VINEYARDS

2001 CLARET SONOMA COUNTY

HARVEST October 2001

AGING Twenty-four months

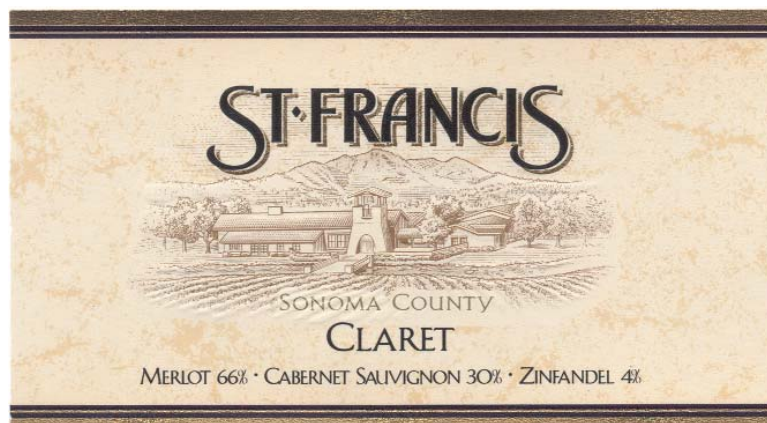
STORAGE French & American Oak

BOTTLING February 2004

ALCOHOL 13.5 % by volume

AGING POTENTIAL 5 to 6 years

St. Francis Sonoma County Claret is a blend of three red varietals: Merlot, Cabernet Sauvignon and Zinfandel, produced from superior sources of grapes from vineyards located throughout Sonoma County. Individual varietal wines are skillfully blended together to create a complex, well-balanced and full-flavored wine reminiscent of the fine wines of Bordeaux for which our Claret is named. This beautifully crafted wine of medium-body and rich tannins displays aromas of cedar, vanilla and toffee with flavors of rich ripe plum and strawberries. Ready to drink upon release.





**2001 CLARET
SONOMA COUNTY**

A wonderfully balanced wine with layers of flavor that works well with a variety of foods. This Sonoma County Claret would compliment tomato based pasta dishes as well as grilled meats and fish.

SUGGESTED FOOD PAIRINGS

MEAT

Grilled beef or lamb

Braised or slow roasted pot roast

Roasted Chicken

Grilled Tuna or salmon

PASTA

Tomato based pasta dishes, Lasagna or Spaghetti Bolognese

Pesto Pizza

CHEESE

Aged Cheddar

Aged Blue Veined Cheeses

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