

## ST. FRANCIS WINERY & VINEYARDS

### 2001 RESERVE MERLOT *Behler* SONOMA VALLEY

**HARVEST** September 2001

**AGING** Twenty-four months

**STORAGE** French Oak

**BOTTLING** May 2004

**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. The land is recognized as St. Francis' original estate vineyard and original winery site. Well-drained rock and gravel topped with rich loam ensures abundant concentrated fruit. 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 distinguish this wine. Throughout the growing season vine canopies are thinned for increased sun exposure, which further concentrates flavor and color. Hand-picked in late September, the fruit was crushed, fermented, pressed, racked into oak, and aged twenty-four months, then held an additional ten months before release.





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**2001 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)**