

ST. FRANCIS WINERY & VINEYARDS

2001 MERLOT SONOMA COUNTY

HARVEST September 2001

AGING Eighteen months

STORAGE French & American Oak

BOTTLING March 2004

ALCOHOL 13.5 % by volume

AGING POTENTIAL 5 to 7 years

Grown in loam, clay, and volcanic soil mixed with gravel, the 100% Sonoma County grapes in this wine are particularly intense. Grapes are hand-picked at the peak of ripeness, the majority from St. Francis' three estate vineyards in the Sonoma Valley, with micro-climates ranging from the hillsides of the Mayacamas Mountains to the cooler Sonoma Valley floor. The grapes are harvested by hand and crushed into stainless steel tanks for fermentation; the wine is then aged in American and French oak barrels for a full eighteen months. Once the wine is blended and bottled it is allowed to rest for an additional eight months before release. A varietal classic with distinctive Sonoma County style, it has spicy herb and vanilla overtones, which give way to full strong black fruit on the palate, nuanced with chocolate. Its round, generous tannins give it a big finish.





**2001 MERLOT
SONOMA COUNTY**

A wine with exceptional Sonoma fruit and round tannins,
this Merlot marries well with fish prepared with
garlic and herbs and other robust flavors.

SUGGESTED FOOD PAIRINGS

FISH

Tuna Marinated and Seared or Grilled

MEATS

Roast Leg of Lamb Basted with Fresh Rosemary and Olive Oil

Peking Duck or other Asian Soy Based Dishes

“South of the Border” dishes like Chicken Mole

Braised Pork made with Mild Chilies

CHEESE

Cheddar Cheese

Smoked Cheeses

Dry Aged Cheeses

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