

ST. FRANCIS WINERY & VINEYARDS

2001 RESERVE ZINFANDEL *Pagani Vineyard* SONOMA VALLEY

HARVEST October 2001

AGING Twelve to Fifteen months

STORAGE New American Oak

BOTTLING May 2003

ALCOHOL 15.6 % by volume

RECOMMENDATION 10 Years

Planted over a hundred years ago by Felice Pagani, the famous Pagani Vineyard produces as little as one or two tons per acre on intensely flavored clusters that ripen at unusually high sugar levels. The occasional Petite Sirah and Alicante Bouschet vines dotted among the Zinfandel contribute to a deep purple blend rich with jammy fruit. For the 2001 vintage, we hand harvested the grapes in October and crushed them into stainless steel tanks. Fermented over twelve to eighteen days, the wine was then racked into new American oak barrels and aged for twelve to fifteen months. Bottled without fining or filtration, it was held another four to eight months before release. This is a bold wine with dark hints of licorice, chocolate, pepper, and black plum.





2001 RESERVE ZINFANDEL
Pagani Vineyard SONOMA VALLEY

A luscious and deep flavored Zinfandel with wonderful concentrated fruit flavors. Pairs with Italian food from gourmet pizza to osso buco. Also, a great match with chocolate.

SUGGESTED FOOD PAIRINGS

MEAT

Braised Lamb Shanks
Grilled Steaks Drizzled with Extra Virgin Olive Oil
and Aged Balsamic Vinegar
Osso Buco

PASTA

Lasagna Dishes with a Tomato Sauce—Especially Puttanesca!

CHEESE

Hard Cheeses
Aged Goat Cheese
Lighter Blue-Veined Cheese

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