

ST. FRANCIS WINERY & VINEYARDS

2002 CABERNET SAUVIGNON SONOMA COUNTY

HARVEST September 2002

AGING Fourteen to sixteen months

STORAGE New American & French Oak

BOTTLING March 2005

ALCOHOL 14.5 % by volume

AGING POTENTIAL 5 to 7 years

All the grapes in this classic varietal come from five Sonoma County appellations: Sonoma Valley, Dry Creek Valley, Russian River Valley, Alexander Valley and Sonoma County. Hand-picked from mid-September through early November, the fully ripened clusters are then crushed into temperature-controlled stainless steel tanks and fermented from eight to fifteen days. The wine is then aged in different lots for fourteen to sixteen months in new American and French oak, and then blended. Once bottled, we hold the wine another four to eight months so that it's fully developed by the time we release it. The result is a full-bodied Sonoma County Cabernet Sauvignon with rich mouthfeel, moderate tannins and deep color accentuating the taste of black currant, plum, blueberry and spicy oak.





**2002 CABERNET SAUVIGNON
SONOMA COUNTY**

Boasting rich, deep flavors and well-balanced oak and tannins,
Sonoma County Cabernet Sauvignon is quite possibly
the king of the red varietals.

SUGGESTED FOOD PAIRINGS

MEAT

Duck with Cherries or Orange Sauce
Roast Beef, especially Rib or Beef Tenderloin topped with Roquefort Butter
Roast Rack of Lamb with Dijon and Bread Crumb Crust

CHEESE

Parmesan and other Hard Cheeses
Roquefort
Aged Goat Cheese

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