

# St. Francis Winery & Vineyards

## 2002 MERLOT SONOMA COUNTY

**HARVEST** September 2002

**AGING** Eighteen months

**STORAGE** French & American Oak

**BOTTLING** April 2005

**ALCOHOL** 14.5 % 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 hand-harvested 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—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.





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**2002 MERLOT  
SONOMA COUNTY**

A wine with exceptional Sonoma fruit and round tannins,  
this Merlot marries well with fish prepared with  
garlic, 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

Smoked Cheeses

Dry Aged Cheeses

for further recipe suggestions  
please visit our website at [www.stfranciswinery.com](http://www.stfranciswinery.com)