

## ST. FRANCIS WINERY & VINEYARDS

2002 MERLOT

*Behler Reserve* SONOMA COUNTY

**HARVEST** September 2002

**AGING** Twenty-four Months

**STORAGE** French Oak

**pH** 3.71

**BOTTLING** May 2005

**ALCOHOL** 14.7% by volume

**AGING POTENTIAL** 7 to 8 years

**TA** 0.65g/100 mls

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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### KOREAN STYLE GRILLED BEEF SHORT RIBS

Paired with 2002 Merlot, Behler Reserve, Sonoma Valley

6 2-inch-wide by 5-inch-long Korean cut  
beef short ribs, trimmed of excess fat

Serves 6

5 garlic cloves, minced

½ cup soy sauce

3 tablespoons Oriental sesame oil

2 teaspoons minced fresh gingerroot

3 tablespoons sugar

2 teaspoons rice wine vinegar

1 teaspoon freshly ground black pepper

18 green onions, trimmed

Cut through the meaty side of each short rib to the bone at ½-inch intervals, leaving the meat attached to the bone. In a bowl, whisk together well the garlic, soy sauce, oil, ginger, sugar, vinegar, two of the green onions (chopped) and the pepper. Coat each rib thoroughly with the marinade. Place the coated ribs in a dish just big enough to hold them, and let the mixture marinate, chilled, overnight, turning occasionally. Grill the ribs, meaty side down, on an oiled rack set 5 to 6 inches over glowing coals for 8 minutes, turn them, and grill them for 6 minutes more for medium-rare meat. Brush the remaining 16 green onions with the marinade and grill them, turning them occasionally, for 4 minutes, or until they are just browned. Serve with steamed rice.