

ST. FRANCIS WINERY & VINEYARDS

2002 OLD VINES ZINFANDEL SONOMA COUNTY

HARVEST September 2002

AGING Fourteen months

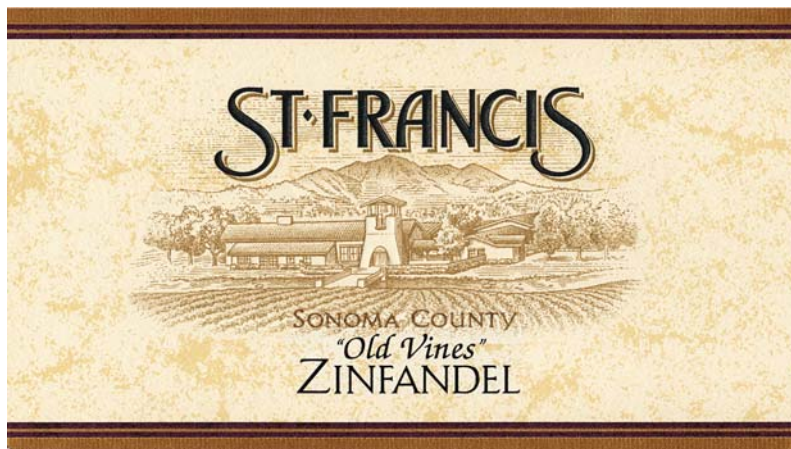
STORAGE New American Oak

BOTTLING April 2004

ALCOHOL 15.5 % by volume

AGING POTENTIAL 5 to 7 years

When we say “old vines,” we mean vines at least fifty and often over a hundred years old. The vines must also be head-trained and dry farmed to be in a St. Francis “Old Vine” Zinfandel. St. Francis has found a series of small vineyards in Sonoma County that date back to the turn of the last century. Because of their great age, these plots yield less than two tons per acre of exceptionally concentrated fruit. Carignane, Petite Sirah and Alicante Bouschet vines planted among the Zinfandel add texture and color to this “field blend.” We hand-pick late so that some of the grapes have become raisins, further intensifying the varietal flavors. Once crushed, the wine is fermented in stainless steel tanks for twelve to eighteen days, then aged in new American oak barrels from twelve to fifteen months. The wine is held another four to eight months after bottling. This distinct “old world style” of wine displays deep aromas of ripe black cherries and licorice, rich with spice and toasty oak notes that carry into a long luscious finish.





**2002 OLD VINES ZINFANDEL
SONOMA COUNTY**

With lush complex fruit and an “Old World Style,”
this wine is a match for all things Italian.
A winner with chocolate desserts too!

SUGGESTED FOOD PAIRINGS

MEAT

Meats Braised with Red Wine, such as Yankee Pot Roast, Stews, Lamb Shanks
Roast Meats and Fowl, including Leg of Lamb and Game Birds

PASTA

Pizza with Olives, Tomato and Anchovies
Spaghetti Dishes with a Tomato Sauce—especially Puttanesca!
Lasagna

CHEESE

Dry Hard Cheeses such as Parmesan or Pecorino
Creamy Blue-Veined Cheeses
Aged Goat Cheese

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