

St. Francis Winery & Vineyards

2003 SYRAH SONOMA COUNTY

HARVEST October 2003

AGING Fifteen months

STORAGE French & American Oak

BOTTLING June 2004

ALCOHOL 14.8 % by volume

AGING POTENTIAL 5 to 6 years

The Russian River fruit contributes peppery, spicy flavors and the Sonoma Valley fruit contributes blueberry, jammy, and black fruit flavors. Aging was done with 50% French oak, about 30% new, and the balance in neutral American oak barrels. The wine was in barrels for 15 months and then bottle-aged for six months. Fruit-forward and concentrated, this wine reflects the complexity that can be achieved by blending Syrah wines grown in both hot and cooler growing areas. Including hints of Grenache in this Syrah gives candied notes reminiscent of the wines of France's Rhone Valley. Adding Sangiovese polishes the wine with structured tannins and bright acidity.





**2003 SYRAH
SONOMA COUNTY**

Fruit-forward and concentrated. This wine pairs well with slow roasted meats and game. Also pairs well with robust Italian pastas and tomato dishes.

suggested food pairings

meat

Pot Roast, Braised Short Rib, Grilled Steaks
Game Birds with Fruit Sauces

pasta

Bolognese, Pasta Puttanesca and Lasagna

cheese

Blue Cheese
Parmesan
Aged Goat Cheese
Cheddar

for further recipe suggestions
please visit our website at www.stfranciswinery.com