

ST. FRANCIS WINERY & VINEYARDS

2004 ZINFANDEL *Pagani Vineyard* SONOMA VALLEY

HARVEST September 2004

AGING Fourteen Months

STORAGE American Oak

PH 3.52 **TA** 0.62g/100 mLs

BOTTLING May 2006

ALCOHOL 15.3% by volume

AGING POTENTIAL 3 to 5 years

CASES PRODUCED 2,295 cases

This wine was crafted from vines planted in the Pagani Vineyard in 1880, where Zinfandel blocks are still farmed in the old “field blend” style. Although the blocks are mostly Zinfandel, they also contain a diverse range of grape varieties including Alicante Bouschet, Mourvedre, Petite Sirah, Carignane and others. The warm 2004 vintage ripened these grapes to the peak of their potential – spicy, brambly Zinfandel, chocolatey Petite Sirah, floral Mourvedre, peppery Carignane and intensely colored blue-black Alicante Bouschet. This field blend was hand-picked and fermented together in small stainless steel tanks. After gentle pressing off the skins, it underwent full malolactic fermentation to soften its acidity. This Zinfandel was aged for 14 months in American oak selected for its cinnamon, nutmeg and clove flavors that enhance the complexity of this big red wine. After bottling, it was aged for one year prior to release.



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SONOMA SAUSAGE SAUTÉ WITH PEPPERS AND MUSHROOMS

Paired with 2004 Zinfandel, Pagani Vineyard, Sonoma Valley

Serves 6

- 6 spicy Italian sausages or sausages of your choice
- 2 tablespoons olive oil
- 1 red onion, peeled, sliced
- 1 red bell pepper, seeded, sliced
- 1 yellow bell pepper, seeded, sliced
- 2 tablespoons flour
- ½ pound large mushrooms, thickly sliced
- 2 ounces dried porcini mushrooms, reconstituted in 1 cup hot water, then chopped
- 1 tablespoon garlic, chopped
- 2 cups homemade or prepared beef broth

Boil the sausage for ten minutes to cook them through. In a large sauté pan, heat the oil over a medium-high flame. Sauté the sausages on all sides till color turns a light golden brown. Remove the sausages from the pan. Sauté the onions and peppers a few minutes. Sprinkle flour over the pepper and onion mixture, stir and cook two more minutes. Add the mushrooms and garlic and cook a few more minutes. Add beef broth and return the sausages to the pan. Cook until the sausages are heated through, about 10 minutes. Serve over soft polenta.