

ST. FRANCIS WINERY & VINEYARDS

2005 PORT SONOMA COUNTY

HARVEST October 2005	BOTTLING July 2007
AGING Twenty-four Months	ALCOHOL 19.4% by volume
STORAGE French Oak	AGING POTENTIAL 20+ years
pH 3.44 TA 0.49g/100 mls	CASES PRODUCED 220 cases

Richness and fruit intensity come from a specially selected blend of Cabernet, Merlot, Syrah and Zinfandel from St. Francis' Nuns Canyon Vineyard and Alicante Bouschet from the famed Pagani Vineyard in Sonoma Valley. The grapes were hand-picked in late October of 2005. Custom Alambic brandy was distilled from St. Francis wines and, in the traditional style, fermentation was arrested before completion. Berries and plum, with hints of leather, caramel, vanilla, spice and figs make this a wine that can be served as an aperitif or after a meal. Serve as an accompaniment to desserts or alongside a selection of Stilton and Gorgonzola cheeses, dried fruits and roasted nuts. Produced in limited quantity and available only at the Winery.



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RED WINE POACHED PEARS WITH CRUMBLED BLUE CHEESE AND TOASTED WALNUTS

Paired with 2005 Port, Sonoma County

This dish is a great finale to a meal, it is simple to prepare and can be made up to four days in advance. The longer the pears stay in the poaching liquid after they are cooled the more red wine flavor they absorb. The blue cheese component in this dish helps soften the higher alcohol levels in this wine allowing the wonderful fruit notes to be more pronounced. The toasted walnuts complement the oak barrels nuances on the finish. Try to use your favorite French blue cheese in this recipe (I like Bleu d' Auvergne or Roquefort), however any good quality blue cheese can be substituted. Serves 8

4 bartlett pears, peeled	1 bay leaf
1 bottle St. Francis Zinfandel	8 whole black peppercorns
1 16oz. bottle of water	Cheese cloth bag
2 cups sugar	Butchers twine
1 cinnamon stick	2 cups toasted walnuts, roughly chopped
2 whole cloves	8 oz. blue cheese, preferably bleu d' auvergne or roquefort, crumbled
3 whole all spice	

Method:

- 1) Bring the wine sugar and water to a full boil.
- 2) Combine all the spices in a cheese cloth bag and secure tightly with the butchers twine. Add the bag of spices to the poaching liquid and simmer for five minutes.
- 3) Add the peeled pears and reduce the heat to low.
- 4) Slowly simmer the pears until a knife inserted into the center of a pear comes out without any resistance.
- 5) Allow the pears to cool refrigerated for twenty-four hours in the poaching liquid, uncovered.
- 6) Remove the pears from the liquid and discard the spice bag. Strain the poaching liquid through a fine mesh strainer into a medium sauce pot.
- 7) Simmer the poaching liquid until it is thick enough to coat the back of a spoon. Remove the pot from the heat and cool.
- 8) To serve slice the finished pears and arrange them on a dessert plate, sprinkle the chopped nuts and crumbled cheese over the pears. Finish the plate by drizzling some of the reduced poaching liquid over the pears.