

## ST. FRANCIS WINERY & VINEYARDS

### *Reserve Merlot 2019*

94 Points

This very dark ruby colored “Reserve” level Merlot from St. Francis is very impressive! It opens with a faint red currant bouquet with hints of black cherry, beet, and black plum. On the palate, this wine is medium bodied with nicely integrated medium acidity. The mouthfeel is very nicely balanced and creamy with no edges. It also nicely coats your mouth. The flavor profile is juicy black cherry and mocha blend with notes of cinnamon stick. We also detected hints of oak, blueberry, and a touch of orange zest. The finish is dry and its integrated refined moderate tannins drift away nicely. The Tasting Panel would pair this Merlot with a filet mignon or with a pot roast. Enjoy

November 10, 2022

© 2026 Kobrand Corporation, Purchase, NY



## ST. FRANCIS WINERY & VINEYARDS

### *Reserve Merlot 2019*

94 Points

This very dark ruby colored “Reserve” level Merlot from St. Francis is very impressive! It opens with a faint red currant bouquet with hints of black cherry, beet, and black plum. On the palate, this wine is medium bodied with nicely integrated medium acidity. The mouthfeel is very nicely balanced and creamy with no edges. It also nicely coats your mouth. The flavor profile is juicy black cherry and mocha blend with notes of cinnamon stick. We also detected hints of oak, blueberry, and a touch of orange zest. The finish is dry and its integrated refined moderate tannins drift away nicely. The Tasting Panel would pair this Merlot with a filet mignon or with a pot roast. Enjoy

November 10, 2022

© 2026 Kobrand Corporation, Purchase, NY



## ST. FRANCIS WINERY & VINEYARDS

### *Reserve Merlot 2019*

94 Points

This very dark ruby colored “Reserve” level Merlot from St. Francis is very impressive! It opens with a faint red currant bouquet with hints of black cherry, beet, and black plum. On the palate, this wine is medium bodied with nicely integrated medium acidity. The mouthfeel is very nicely balanced and creamy with no edges. It also nicely coats your mouth. The flavor profile is juicy black cherry and mocha blend with notes of cinnamon stick. We also detected hints of oak, blueberry, and a touch of orange zest. The finish is dry and its integrated refined moderate tannins drift away nicely. The Tasting Panel would pair this Merlot with a filet mignon or with a pot roast. Enjoy



## ST. FRANCIS WINERY & VINEYARDS

### *Reserve Merlot 2019*

94 Points

This very dark ruby colored “Reserve” level Merlot from St. Francis is very impressive! It opens with a faint red currant bouquet with hints of black cherry, beet, and black plum. On the palate, this wine is medium bodied with nicely integrated medium acidity. The mouthfeel is very nicely balanced and creamy with no edges. It also nicely coats your mouth. The flavor profile is juicy black cherry and mocha blend with notes of cinnamon stick. We also detected hints of oak, blueberry, and a touch of orange zest. The finish is dry and its integrated refined moderate tannins drift away nicely. The Tasting Panel would pair this Merlot with a filet mignon or with a pot roast. Enjoy





## ST. FRANCIS WINERY & VINEYARDS

### *Reserve Merlot 2019*

94 Points

This very dark ruby colored “Reserve” level Merlot from St. Francis is very impressive! It opens with a faint red currant bouquet with hints of black cherry, beet, and black plum. On the palate, this wine is medium bodied with nicely integrated medium acidity. The mouthfeel is very nicely balanced and creamy with no edges. It also nicely coats your mouth. The flavor profile is juicy black cherry and mocha blend with notes of cinnamon stick. We also detected hints of oak, blueberry, and a touch of orange zest. The finish is dry and its integrated refined moderate tannins drift away nicely. The Tasting Panel would pair this Merlot with a filet mignon or with a pot roast. Enjoy



## ST. FRANCIS WINERY & VINEYARDS

### *Reserve Merlot 2019*

94 Points

This very dark ruby colored “Reserve” level Merlot from St. Francis is very impressive! It opens with a faint red currant bouquet with hints of black cherry, beet, and black plum. On the palate, this wine is medium bodied with nicely integrated medium acidity. The mouthfeel is very nicely balanced and creamy with no edges. It also nicely coats your mouth. The flavor profile is juicy black cherry and mocha blend with notes of cinnamon stick. We also detected hints of oak, blueberry, and a touch of orange zest. The finish is dry and its integrated refined moderate tannins drift away nicely. The Tasting Panel would pair this Merlot with a filet mignon or with a pot roast. Enjoy

