

St. Francis Winery & Vineyards

2004 CHARDONNAY SONOMA COUNTY

HARVEST August 2004

AGING Six months

STORAGE New American & French Oak

BOTTLING July 2005

ALCOHOL 14.2 % by volume

AGING POTENTIAL 4 years

Rich with notes of citrus, melon and vanilla, this Chardonnay is a fresh expression of the hand-picked classic varietal. At least half of the grapes in this blend were grown in our own vineyards; the rest we carefully selected from nearby vineyards in Dry Creek, Sonoma Valley, Alexander Valley, and Russian River appellations, choosing only fully ripened grapes. The fruit is whole-cluster pressed and then fermented in different lots, 50% in new oak barrels, with six months aging before blending. Barrels are stirred by hand during aging to achieve a rich, lush mouthfeel. This Chardonnay does undergo 100% malolactic fermentation. As you'll taste, the barrel component adds a toasty complexity. Fruit and pear aromas are offset on the palate by hints of oak and vanilla. Medium- to full-bodied, this Chardonnay has ripe fruit flavors, crisp acid in the mouth and a rich, lingering finish.

