

**ST. FRANCIS WINERY & VINEYARDS**

**2006 CHARDONNAY  
SONOMA COUNTY**

**HARVEST** September 2006

**AGING** Six Months

**STORAGE** French & American Oak

**BOTTLING** July 2007

**ALCOHOL** 14.5% by volume

**AGING POTENTIAL** 5 to 6 years

**R**ich with notes of citrus, melon and vanilla, this Chardonnay is a fresh expression of the hand-picked classic varietal. Two thirds of the grapes in this blend were grown in our estate Lagomarsino Vineyard located in the Russian River Valley, the remainder were carefully selected from nearby vineyards in Sonoma Valley and Carneros, choosing only fully ripened fruit. The fruit is 100% whole cluster pressed and fermented in different lots, then barrel aged for six months in French and American oak barrels prior to blending. Barrels are lees stirred by hand during aging to achieve a rich, lush mouth-feel. This Chardonnay undergoes 100% malolactic fermentation. As you will taste, the barrel component adds a toasty complexity to the finished wine. Fruit and pear aromas are complimented by hints of oak and vanilla. Medium to full bodied, our 2006 Chardonnay has ripe fruit flavors, crisp high acid in the mouth, and a rich lingering finish.

ST·FRANCIS

2006

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CHARDONNAY

