

## ST. FRANCIS WINERY & VINEYARDS

### 2007 CHARDONNAY *Wild Oak* SONOMA COUNTY

**HARVEST** September 2007

**AGING** Fourteen Months

**STORAGE** French & American Oak

**pH** 3.26    **TA** 0.64g/100 mls

**BOTTLING** June 2008

**ALCOHOL** 14.5% by volume

**AGING POTENTIAL** 3 to 5 years

**CASES PRODUCED** 2800 cases

This 2007 vintage draws on fruit from three outstanding vineyards. The majority of the fruit comes from the valley floor of our estate Lagomarsino Vineyard located in the Russian River Valley appellation. The grapes from this region impart floral overtones and a touch of rich tropical fruit. To complete the blend, fruit from the Mauritson Vineyard in the Dry Creek Valley and select fruit from the Yamakawa Vineyard in Carneros-Sonoma imparts elegant aromas of fresh Fuji apples. The 2007 vintage brought an early harvest with a hot climate. This resulted in fermenting at low temperatures for a longer period of time, which contributed to the crisp yet full-bodied Chardonnay that offers plush fruit in a clearly Burgundian context. The finished Chardonnay has a rich creamy texture, tropical fruits and butterscotch-vanilla overtones from the use of French oak barrels for aging.




## WILD OAK

CHARDONNAY

SONOMA COUNTY

2007

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