

## ST. FRANCIS WINERY & VINEYARDS

### 2008 CHARDONNAY *Wild Oak* SONOMA COUNTY

**HARVEST** Aug. - Sept. 2008

**AGING** Eight Months

**STORAGE** French & American Oak

**pH** 3.16    **TA** 0.75g/100 mls

**BOTTLING** June 2009

**ALCOHOL** 14.5% by volume

**AGING POTENTIAL** 3 to 5 years

**CASES PRODUCED** 2000 cases

2008 proved to be a difficult vintage for most winemakers, due to a long, devastating Spring frost which left most Sonoma County vineyards with 40% less crop. However while fruit yield suffered, wine quality did not. Grapes for our 2008 Wild Oak Chardonnay were sourced from three highly-regarded Sonoma Valley vineyards, including our estate Behler vineyard. Maturity was reached early at 24.1 Brix. The fruit immediately went to press, and only free-run juice was sent to its own stainless steel tank, pre-chilled to encourage lees settling. After 48 hrs it was pumped to barrels, and sent to a temperature-controlled room to ferment. Using only native yeasts from the grapes themselves, primary fermentation took nearly one month to complete. The barrels were then brought back to ambient cellar temperature to undergo partial malo-lactic fermentation.

The resulting chardonnay is full of energy, with zesty aromas of lemon and ginger. Mouthfeel is medium weight, though acidity is higher so as to produce an intense feeling of minerality. Notes of verbena and mallow are enjoyed mid-palate. The lengthy finish displays notes of pear and brioche.




## WILD OAK

CHARDONNAY

SONOMA COUNTY

2008

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