

ST. FRANCIS WINERY & VINEYARDS

2009 CHARDONNAY *Wild Oak* SONOMA COUNTY

HARVEST September 2009

AGING 7 Months

STORAGE French & American Oak

BOTTLING May 2010

ALCOHOL 14.5% by volume

AGING POTENTIAL 5 to 7 years

BLEND PERCENTAGE 100% Chardonnay

VINTAGE

An ideal growing season with mild summer temperatures, 2009 produced exceptional fruit. After a dry winter and budbreak in early March, heavy rains in May gave soil much needed moisture. After two weeks of warm, sunny days, the weather cooled to below normal temperatures that lasted throughout the summer. With none of the usual heat spikes, the fruit ripened slowly, developing focused flavors and complexity.

WINEMAKING

Fruit for this Burgundian-style Chardonnay comes from three top Sonoma Valley vineyards, including our estate-owned Behler Vineyard, named in honor of the Behler family, who first cultivated the vineyard in the 1900s. Our founder Joe Martin purchased the 100-acre vineyard in 1971. It later became the site of the original St. Francis Winery, founded in 1979. With its cool mornings and warm afternoons, this Sonoma Valley vineyard is an ideal site for Chardonnay.

The fruit is hand-picked at night to preserve the wine's delicate flavors, aromas and acidity. Grapes are pressed 100% whole cluster, then fermented sur lie with natural yeasts in a temperature-controlled room to ensure slow fermentation. The wine goes through partial, natural malolactic fermentation, creating a soft, balanced mouthfeel. Aging occurs for seven months in French and American oak barrels.

TASTING NOTES

Aromas of honeydew and pear combine with butterscotch and brioche. Rich and crisp, this elegant Chardonnay displays flavors of apple galette, peaches and citrus zest.