

ST. FRANCIS WINERY & VINEYARDS

2011 CHARDONNAY SONOMA COUNTY

STORAGE French Oak

AGING 6 Months in barrel

BOTTLING June 2012

ALCOHOL 13.5% by volume

CASE PRODUCTION 62,000 cases

AGING POTENTIAL 2 to 3 years

BLEND PERCENTAGE 97% Chardonnay
3% Marsanne

VINTAGE

Although yields in 2011 were lighter than normal, the quality of fruit was exceptionally high. The cool growing season gave grapes plenty of time to develop complex flavors and aromas and preserved natural acids. Those attributes, along with lower than usual alcohol levels, created wines that have great structure, balance and rich, concentrated flavors.

WINEMAKING

Grapes that produce our Sonoma County Chardonnay come from our estate vineyards in Sonoma Valley and Russian River Valley, as well as from growers in Sonoma County's other top appellations, including Carneros and Alexander Valley. Each carefully selected vineyard contributes distinctive and individual qualities to the finished wine.

Fruit for this Chardonnay is picked at night to preserve the wine's delicate flavors, aromas and acidity. Grapes are pressed 100% whole cluster and fermented in different lots. Aging occurs for six months in 100% French oak barrels, with lees stirred by hand to achieve a rich mouthfeel. This wine undergoes partial malolactic fermentation.

TASTING NOTES

Aromas of Granny Smith Apple and tropical fruit combine with fresh minerality. This medium-bodied Sonoma County Chardonnay displays a creamy texture with bright flavors of green apple and Meyer lemon, followed by crisp acidity and a strong, lingering finish.