

2014 CHARDONNAY

SONOMA COUNTY

96% Chardonnay, 2% Viognier, 1% Marsanne, 1% Roussanne

ALCOHOL 14.2% | BOTTLING JULY 2015 | CASE PRODUCTION 35,000
AGING 6 MONTHS, 100% FRENCH OAK | WINEMAKER KATIE MADIGAN

VINTAGE

Warm sunny days throughout the spring and summer months set the stage for a spectacular harvest in September 2014. The lack of rain meant that harvest began a little earlier than normal and was short in length, finishing up by the end of October. The temperate days leading up to harvest produced good yields of high quality fruit with concentrated flavors, complex aromatics and excellent structure.

VINEYARDS

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.

WINEMAKING

To preserve Chardonnay's delicate flavors, aromas and acidity, the grapes are picked at night and in the very early morning hours so the fruit arrives cold at the winery. Grapes are then immediately pressed whole cluster and fermented in different lots. The wine undergoes partial malolactic fermentation and is aged for six months in French oak barrels. During aging, *bâtonnage* (stirring the lees by hand) is performed to achieve complexity and a rich mouthfeel.

TASTING NOTES

This bright and balanced Chardonnay has aromas of tropical fruit, mango peel, peach and honey. Flavors that hint of baked apple and pear galette merge with a creamy mouthfeel and long, smooth finish.

ACCOLADES

Gold Medal | 2016 Sonoma County Harvest Fair

Silver Medal | 2016 San Francisco Chronicle Wine Competition



ST·FRANCIS
WINERY & VINEYARDS

