

2016 CHARDONNAY

SONOMA COUNTY

ALCOHOL 14.2% | BOTTLING JULY 2017 | CASE PRODUCTION 55,000
AGING 6 MONTHS, 100% FRENCH OAK | WINEMAKER KATIE MADIGAN

VINTAGE

Harvest in 2016 started in the middle of August during a pattern of warm sunny days cooled by foggy mornings and breezy afternoons for most of the area. The early months of the year were very mild with little rain allowing the vines to progress steadily and uneventfully. Yields throughout the region were slightly below average but moderate weather starting in early summer gave the fruit plenty of time to develop great color and flavor, resulting in beautifully balanced wines.

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, bâtonage (stirring the lees by hand) is performed to achieve complexity and a rich mouthfeel.

TASTING NOTES

This is a refreshing, medium-bodied Chardonnay with flavors and aromas of green apple, juicy pear and melon with a background note of marzipan. Bright and crisp, the wine is nicely balanced with a touch of minerality on the smooth and silky finish.

ACCOLADES

Double Gold Medal | San Francisco Chronicle Wine Competition



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WINERY & VINEYARDS

