

ST. FRANCIS WINERY & VINEYARDS

2002 CHARDONNAY SONOMA COUNTY

HARVEST October 2002

AGING Six months

STORAGE New American & French Oak

BOTTLING July 2003

ALCOHOL 13.5 % by volume

AGING POTENTIAL 5 years

Rich and butterscotchy, this Chardonnay is a fresh expression of the classic varietal. At least half the grapes in this blend were grown in our own vineyards; the rest we carefully selected from nearby vineyards in the Dry Creek, Sonoma, Alexander, and Russian River Valley appellations, choosing only fully ripened fruit. We fermented the wine in different lots in our home winery, some in new oak barrels, some in stainless steel tanks, aging both for six months before blending them, and then finished it with 100% malolactic fermentation. As you'll taste, the barrel component adds a toasty complexity; the tank, fruity grape notes. Fruit and melon aromas are offset on the palate by hints of oak and vanilla. Medium- to full-bodied, this Chardonnay has ripe fruit flavors, good acid balance in the mouth, and a rich, persistent finish.

