

ST. FRANCIS WINERY & VINEYARDS

2008 CHARDONNAY SONOMA COUNTY

HARVEST September 2008

AGING Six Months

STORAGE French & American Oak

BOTTLING June 2009

ALCOHOL 14.5% by volume

AGING POTENTIAL 5 to 6 years

Our 2008 Sonoma County Chardonnay is a fresh expression of this classic varietal. 65% of the Chardonnay in this blend is grown in the region of the Russian River Valley appellation. This region is predominantly alluvial and makes up the benchland regions of the Russian River. The marine influence of early morning fog off the Pacific Ocean and warm afternoons, slowly ripen the Chardonnay grown here, limiting the risk of over ripeness in the fruit. The balance of the Chardonnay for this blend is carefully selected, fully ripened fruit from vineyards in Sonoma Valley and the Carneros region. Night harvesting allows the preservation of Chardonnay's delicate flavors. Once the grapes are delivered to the winery, they are 100% whole cluster pressed and fermented in different lots, then barrel aged for six months in French and American oak barrels prior to blending. The barrels are lees stirred by hand during aging to achieve a rich, lush mouth-feel. The wine then undergoes 100% malolactic fermentation. The barrel component adds a toasty complexity to the finished wine. The end result is a medium to full bodied Chardonnay with ripe fruit flavors, crisp high acid in the mouth and a rich lingering finish.

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