

ST. FRANCIS WINERY & VINEYARDS

2012 CHARDONNAY SONOMA COUNTY

STORAGE French Oak

AGING 6 months in barrel

BOTTLING July 2013

ALCOHOL 14.2% by volume

CASE PRODUCTION 67,000 cases

AGING POTENTIAL 2 to 3 years

BLEND PERCENTAGE 100% Chardonnay

RETAIL \$14.95

VINTAGE

It's no secret our 2012 harvest was outstanding, with ideal weather and an abundance of exceptional fruit. Warm, moderate temperatures throughout the growing season allowed our fruit to reach the perfect state of ripeness without sacrificing balance and intensity. With no heat spikes, cold weather or rain, the fruit ripened evenly and developed great color and concentration, producing wines with rich flavors and excellent structure.

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

Chosen as "Editor's Choice" by the Wine Enthusiast, this is a creamy and classic Chardonnay with multi-layered aromas of apple, tropical fruit and vanilla. Flavors of Fuji apple and toasted marshmallow lead to a silky mouthfeel and a lingering finish.

