

ST. FRANCIS WINERY & VINEYARDS

2013 CHARDONNAY SONOMA COUNTY

STORAGE 100% French Oak

AGING 6 months

BOTTLING July 2014

ALCOHOL 14.5% by volume

CASE PRODUCTION 48,000 cases

BLEND PERCENTAGE 98% Chardonnay,
2% Viognier

VINTAGE

High quality, outstanding fruit characteristics and generous yields describe the 2013 harvest. Harvest started slightly earlier than previous years after an ideal growing season that provided optimum temperatures for grapes to ripen. We had a wealth of sunshine and consistently warm days and cool nights, allowing the fruit ample time to develop full, rich flavors with great color and balance.

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.

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 100% 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

Awarded 88 points by *Wine Enthusiast*, 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.

