

ST. FRANCIS WINERY & VINEYARDS

2005 RESERVE CHARDONNAY

Behler SONOMA COUNTY

HARVEST September 2005

AGING Nine Months

STORAGE French Oak

BOTTLING August 2006

ALCOHOL 14.5% by volume

AGING POTENTIAL 3 to 5 years

Behler Vineyard, our estate vineyard in the heart of Sonoma Valley, provides the majority of grapes for this rich, flavorful Chardonnay. Its volcanic rock and loam soils have provided St. Francis with grapes of balance and integrity for all our previous reserve Chardonnay vintages. We hand-pick the fruit at its peak, then ferment it in French oak barrels. The wine undergoes 100% malolactic fermentation as well. After aging nine months, with frequent stirring of the lees, we select only the finest barrels for our reserve blend. The finished wine has a bouquet of tropical and exotic fruits fragrant with new oak and vanilla. On the palate, the fruit flavors are fully concentrated, and the texture is rich and buttery, supported by balanced acidity and concentrated mouthfeel. Made in a limited quantity this Chardonnay is only available through St. Francis Winery.

