

ST. FRANCIS WINERY & VINEYARDS

2001 RESERVE CHARDONNAY *Behler* SONOMA VALLEY

HARVEST September 2001

AGING Nine to ten months

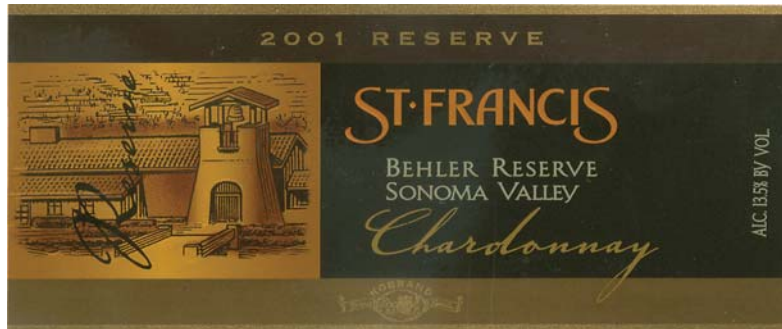
STORAGE New French Oak

BOTTLING July 2002

ALCOHOL 13.5 % by volume

AGING POTENTIAL 5 years

All the grapes that go into this big, buttery Chardonnay come from the Behler Vineyard, our estate vineyard in the heart of Sonoma Valley. Its volcanic rock and loam have provided St. Francis with grapes of structure and integrity for all our previous reserve Chardonnay vintages. We harvest the fruit at its peak, and then ferment it in new French oak barrels with 100% malolactic treatment. After aging nine months, with occasional 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 firm structure.





2001 RESERVE CHARDONNAY
Behler SONOMA VALLEY

Great fruit with well-rounded oak and acid make this Reserve Chardonnay an excellent choice to serve with seafood in a cream or butter sauce.

SUGGESTED FOOD PAIRINGS

FISH

Seafood Bisque
Clam Chowder
Seared Tuna with Caper Butter

MEAT

Veal Scallopini

PASTA

Salmon Ravioli in Light Cream Sauce

CHEESE

Brie
Soft Ripened, Washed Rind Cheeses
Fresh Cheeses

**FOR FURTHER RECIPE SUGGESTIONS
PLEASE VISIT OUR WEBSITE AT WWW.STFRANCISWINE.COM**