

ST. FRANCIS WINERY & VINEYARDS

2004 RESERVE CHARDONNAY

Behler SONOMA COUNTY

HARVEST September 2004

AGING Nine Months

STORAGE French Oak

BOTTLING August 2005

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.



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THAI FISH CAKES WITH SOY SYRUP

Paired with 2004 Chardonnay, Behler Reserve, Sonoma County

1 pound sole, cleaned of all skin and bones,
cut into small pieces and well chilled

1 tablespoon red curry paste

6 ounces coconut milk

1 teaspoon salt

2 tablespoons cilantro, chopped

2 tablespoons green onions, chopped

¼ cup panko bread crumbs

2 teaspoons sugar

In a food processor make a mousse of the sole by chopping the sole very finely. Add the red curry paste. With the processor running, slowly add the coconut milk, scraping the sides often. Puree until smooth. Place the mousse into a large mixing bowl. Add the remaining ingredients. Mix thoroughly. Heat the vegetable oil in a non-stick skillet over a medium-high flame. To form the cakes, dampen your fingers in water, form about ¼ cup of the mix into a patty. Place the patty into the pan and repeat for the other patties. Do not crowd the pan. When the cakes are golden on one side, about 3 minutes, turn them over to brown the other side, again about 3 minutes. Remove the cakes to paper towels to remove excess oil. Serve with soy syrup drizzled over the cakes (recipe below).

Soy Syrup

⅔ cup soy sauce

⅓ cup corn syrup

In a small sauce pot, bring the soy and corn syrup to a boil. Reduce heat to a simmer and reduce syrup to about ⅔ cup.