

## ST. FRANCIS WINERY & VINEYARDS

### 2003 CHARDONNAY SONOMA COUNTY

**HARVEST** October 2003

**AGING** Six months

**STORAGE** New American & French Oak

**BOTTLING** July 2004

**ALCOHOL** 13.5 % by volume

**AGING POTENTIAL** 4 years

**R**ich with notes of apple and vanilla, this Chardonnay is a fresh expression of the hand-picked classic varietal. At least half the grapes in this blend were grown in our own vineyards; the rest we carefully selected from nearby vineyards in the Dry Creek, Sonoma, Alexander, and Russian River Valley appellations, choosing only fully ripened fruit. We fermented the wine in different lots, some in new oak barrels, some in stainless steel tanks, aging both for six months before blending then finished with 100% malolactic fermentation. As you'll taste, the barrel component adds a toasty complexity. Fruit and melon aromas are offset on the palate by hints of oak and vanilla. Medium- to full-bodied, this Chardonnay has ripe fruit flavors, good acid balance in the mouth, and a rich, persistent finish.

