

ST. FRANCIS WINERY & VINEYARDS

2009 CHARDONNAY SONOMA COUNTY

HARVEST September 2009

AGING 6 Months

STORAGE French & American Oak

BOTTLING April 2010

ALCOHOL 14.5% by volume

AGING POTENTIAL 5 to 6 years

VINTAGE

2009 was a near perfect vintage for most white varieties. Winter was dry for the second year in a row, with budbreak occurring early in March. The growing season was long and mild, with no heat spikes in summer as is commonly seen. The result was maturity that was reached at a lower brix, with a higher acidity.

WINEMAKING

The majority of the Chardonnay in this blend is grown in the Russian River Valley appellation. The marine influence of early morning fog off the Pacific Ocean and warm afternoons, slowly ripen the Chardonnay grown here, limiting the risk of over ripeness. The balance of the Chardonnay for this blend is carefully selected from vineyards in Sonoma Valley and the Carneros region. Night harvesting allows the preservation of the Chardonnay's delicate flavors, aromas and acidity. The grapes are then 100% whole cluster pressed and fermented in different lots, then barrel aged for six months in both French and American oak barrels prior to blending. The barrels are lees stirred by hand during aging to achieve a rich, lush mouthfeel. The wine then undergoes 100% malolactic fermentation.

TASTING NOTES

Our 2009 Sonoma County Chardonnay is a fresh expression of this classic varietal. Delightful aromas of fresh fruit and melon combine with hints of hazelnut and citrus. This medium-bodied blend offers a mouthfeel that is both refreshing and round, displaying ripe fruit, butterscotch and pineapple flavors, crisp acidity and a rich lingering finish.