

ST. FRANCIS WINERY & VINEYARDS

2010 CHARDONNAY SONOMA COUNTY

HARVEST September 2010

AGING 6 Months

STORAGE 75% French
25% American Oak

BOTTLING June 2011

ALCOHOL 14.2% by volume

AGING POTENTIAL 2 to 3 years

BLEND PERCENTAGE 100% Chardonnay

VINTAGE

Despite its many challenges, 2010 harvest produced fruit with exceptional quality. A long, cool growing season delayed ripening but gave fruit plenty of time to develop complex flavors and aromas. A heat spike in August allowed grapes to reach full maturity with sugar levels slightly lower than usual. As a result, our wines show a bit of restraint but exhibit true elegance, balance, and rich, concentrated flavors.

WINEMAKING

Grapes that produce our Sonoma County Chardonnay come from our estate Lagomarsino Vineyard in Russian River Valley, as well as from growers in Sonoma County's other top appellations, including Sonoma Valley, Carneros and Alexander Valley. Each carefully selected vineyard contributes distinctive and individual qualities to the finished wine.

Fruit for this Chardonnay is picked at night to preserve the wine's delicate flavors, aromas and acidity. Grapes are pressed 100% whole cluster and fermented in different lots. Aging occurs for six months in 100% French oak barrels, with lees stirred by hand to achieve a rich mouthfeel. This wine undergoes partial malolactic fermentation.

TASTING NOTES

Aromas of fresh melon combine with hints of hazelnut and citrus. This medium-bodied Sonoma County Chardonnay displays fresh flavors of butterscotch and pineapple, followed by crisp acidity and a rich, lingering finish.