



For more than four decades, the wines of St. Francis Winery & Vineyards have reflected the finest mountain and valley vineyards in Sonoma County. Our founder, Joe Martin, fell in love with Sonoma Valley and established St. Francis Vineyard in 1971, planting 22 acres of Chardonnay and the first 60 acres of Merlot in Sonoma Valley. After achieving great success as a grower, Joe opened his own winery in 1979 with his business partner Lloyd Canton.

Our first winemaker, Tom Mackey, joined St. Francis in 1983 and was renowned for elevating both the quality and style of Sonoma Merlot as an ultra-premium, stand-alone varietal. He also cultivated an in-depth understanding of every Sonoma appellation, enabling us to acquire and develop new vineyards and expand our wine portfolio.



In 1988 St. Francis partnered with the Kopf family, long admired for their historic family legacy in the wine and spirits industry and a commitment to quality. That legacy began in 1933 upon the repeal of prohibition when Rudy Kopf founded the wine and spirits department of Macy's Department Store in New York, turning it into what was then one of the finest wine and spirits retailers in the country. He later established his own wine and spirits company, now owned by his three daughters.



Today, a new generation of winemakers, Katie Madigan and Chris Louton, continues our long tradition of luscious, elegant, fruit-driven wines from Sonoma County grapes. We farm more than 380 acres of Certified Sustainable estate vineyards in Sonoma Valley and Russian River Valley, each with varying compositions of loam, clay and volcanic soils. We also nurture long-term relationships with top Sonoma County grape growers, giving the Winery access to some of the region's most coveted old vines Zinfandel and other varietals from acclaimed vineyards.

St. Francis is a Certified Sustainable, family-owned Winery, and we have worked throughout our history to preserve Sonoma County's natural resources. The state-of-the art Winery we built in 1999 includes a 457-kilowatt solar energy system, and we have been recognized for our work to conserve nearby creeks and waterways. Preserving Sonoma County for future generations is very much a part of who we are, what we do, and how we run our business.

Our Winery and stunning mission-style Tasting Room is in the heart of Sonoma Valley surrounded by estate vineyards. The bell tower houses a 1,000-pound bronze bell cast by the Marinelli Foundry in Italy. It chimes every hour and can be heard throughout the valley.

Our commitment to showcase the best of Sonoma extends to our Tasting Room, which pairs our award-winning wines with the most breathtaking view in Sonoma Valley, and to our ZAGAT-recommended Wine & Food Pairing, which has earned worldwide praise from legions of fans and was voted "#1 in America" in 2013 and 2015 by Open Table diners. In 2012, we planted a 2-acre Estate Garden, giving our chef access to fresh fruit, vegetables and herbs grown steps away from our kitchen and giving our guests an unforgettable, farm-to-table Wine & Food Pairing experience in the heart of Sonoma Valley.



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RICK BONITATI

PRESIDENT & CHIEF EXECUTIVE OFFICER

Rick Bonitati joined the St. Francis team as President & Chief Executive Officer in early 2018. With over 30 years of experience in the fine wine business and a focus primarily on Sonoma County wines, Rick's passion for premium Sonoma County wines is a perfect addition to St. Francis' leadership team. After graduating from University of Miami in FL with a Bachelor's degree in Music Merchandising, Rick visited California for the first time. He spent a week in the Sonoma area and fell in love with the region, the wines and the people. It was on that trip he set a goal to be part of the wine community.

Fast forward three decades, Rick is an accomplished leader who quickly moved up the ranks in sales and later in winery management. Beginning his career with the Gallo Family, he later moved to Jackson Family Wines holding various roles from National Sales Manager of the Artisan and Estate Division to General Manager of La Crema and Hartford Family Winery, culminating as Senior Vice President of Production for California and Oregon. Most recently, Rick was the Chief Operating Officer for Paul Hobbs Wines' domestic and import portfolio.



Rick believes it is imperative to "work hard and have fun doing it." His strategic approach to business is to empower collaborative leadership and establish clear objectives and tactical action plans for constant improvement and growth. His team approach along with his pursuit of consistent development is perfectly aligned with the driving force behind St. Francis' dedication to excellence.

"Work hard and have fun doing it."

-Rick Bonitati, President & Chief Executive Officer



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ROBERT ALDRIDGE

CHIEF FINANCIAL OFFICER & CHIEF OPERATING OFFICER

Robert (Bob) Aldridge joined the St. Francis team in 2002 as the Chief Financial Officer and Chief Operating Officer. His extensive background in finance started at General Electric Company (GE) in 1989 after he graduated from Siena College in Albany, New York with a bachelor of science in Finance and concentrations in Mathematics and Accounting.

Bob quickly moved up the ladder at GE holding positions over the years including, Manager of Competitive Analysis and Manager of Finance for Mergers, Acquisitions and Business Development. During this time, Bob also graduated from GE's rigorous Experienced Financial Leadership Program which included executive courses at Wharton, Kellogg and Harvard. At the time, Bob was one of the youngest managers within the company. In 1999, Bob was promoted to the Executive level (top 10%) of the General Electric Company.

After joining the winery in 2002, Bob became a level 1 Sommelier by passing the exams given by the Court of Master Sommeliers in San Francisco. Fascinated by the whole winegrowing process, Bob enrolled at UC Davis and graduated from their 2 year Viticulture and Enology extension program.

Bob's vast work experience has been a great asset to the St. Francis team. Bob drives the strategic business goals into clear tactical actions and runs the operating side of the business. Bob has always been on the forefront of cultivating a work culture defined as friendly and positive supported by ownership, teamwork and a drive for excellence. In 2011, Bob was named Leading CFO of the North Bay by the North Bay Business Journal.

Bob appreciates all aspects of the wine business including taking in the view from the top of our Lagomarsino Estate Vineyard and tasting wines and comparing blends with the winemakers. He also enjoys spending time with his wife Tracey and their two children, Jack and Elena.



"I am inspired every day at St. Francis, being surrounded by such a great blend of talent, teamwork and positive energy."

-Robert Aldridge, Chief Financial Officer & Chief Operating Officer



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KATIE MADIGAN

WINEMAKER

A key member of St. Francis Winery's production and winemaking team since 2002, Katie Madigan became a St. Francis Winemaker in 2011.

For Katie, winemaking is the perfect combination of science and creativity. A chemistry major at UC Santa Barbara, she joined St. Francis as a harvest intern. After working long hours for four months, doing everything from lab work to vineyard visits, she was hooked. "I loved the fast pace and diversity of the job," she says. "I didn't want to leave at the end of every day."

Two years later, Katie became a full-time lab tech at St. Francis and began studying Enology & Viticulture at UC Davis. Promoted to Assistant Winemaker in 2006, she focused on Chardonnay production and championed night picking of all Chardonnay fruit to preserve flavors, aromas, and acid levels.

Katie's relentless pursuit to make wines that reflect the beauty and uniqueness in each vintage is what got her to where she is today. Her vision has always been to "produce self-expressing, balanced wines from a region known most for its diverse terroir."

As a St. Francis Winemaker, Katie continues St. Francis' long tradition of creating high-quality wines from Sonoma County grapes. She oversees the production of St. Francis Winery's top-selling Zinfandels, Pinot Noirs and Chardonnays as well as many of our other popular white wines. In 2015, Katie was awarded "Best Woman Winemaker" by the International Women's Wine Competition. She also won Zinfandel Producer of the Year in 2014 and 2015 at the California Zinfandel Championship.



"I want St. Francis to be the wine people remember."

-Katie Madigan, Winemaker



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CHRIS LOUTON

WINEMAKER

Chris Louton brings cutting edge knowledge and finely honed hands-on experience to his role as Winemaker. He joined St. Francis in 2013 after nearly seven years as part of the winemaking team at Napa's Beringer Vineyards, where he focused on the luxury tier of wines and helped craft award-winning Cabernet Sauvignons and other Bordeaux varietals.

As Associate Winemaker at Beringer, Chris became a devoted fan of Cabernet Sauvignon from unique terroirs from Diamond Mountain, Knights Valley and Alexander Valley, which gave him a special appreciation for Sonoma County's diverse appellations. "The wines from Sonoma express themselves differently than the wines from Napa," he says. "They have their own unique brightness and great intensity. This is a spectacular place to make Cabernet."

Making world-class wines wasn't the career Chris originally planned for himself. He was studying biology at UC Davis with every intention of becoming a veterinarian when he took a winemaking class his senior year. That class hooked him, and instead of applying to vet school after graduation, he went back to UC Davis to study enology and took a job as a harvest intern at Schramsberg Vineyards in Calistoga. Four years later, Chris left Schramsberg as Assistant Winemaker and having built their Cabernet Sauvignon program. He'll tell you that "I didn't choose Cabernet, Cabernet chose me!"

At St. Francis, Chris oversees the production of our Cabernet Sauvignon and other Bordeaux varietals, as well as our popular Sauvignon Blanc. His goal is to create wines that are approachable, yet compelling, and always a true expression of Sonoma County. Under Chris' leadership, St. Francis' Bordeaux continue to receive the highest acclaim from national publications. In 2016, Chris was awarded the North Bay Business Journal's 40 Under Forty, recognizing his leadership, talent and community involvement.



"I want to make wines you want to revisit again and again."

-Chris Louton, Winemaker



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JAKE TERRELL

DIRECTOR OF VINEYARDS

If you ask Jake what brought him to St. Francis, he'll tell you it's our commitment to sustainable practices. Jake manages the farming of our 400 acres of Certified Sustainable Estate Vineyards, overseeing all aspects of vineyard life required to maintain healthy vines and ensure the highest quality fruit.

Jake's philosophy on managing St. Francis' estate vineyards is two-part. He farms the vineyards with an eye towards making the wine, so quality is key to everything he does. "I have the same goals as the winemakers and the entire team at St. Francis," Jake says. "We're all working together to make the best wines that reflect Sonoma's unique, diverse terroir all while taking care of our employees and the environment." Secondly, do the right things at the right times. "If canopy management is timed correctly the vines cooperate perfectly."

Jake joined St. Francis in 2014 after nearly nine years as a vineyard manager at E. & J. Gallo Winery. For five of those years, he managed the acclaimed Monte Rosso Vineyard in Sonoma's Moon Mountain appellation. Before coming to Sonoma, he spent over three years as vineyard manager at Justin Vineyards & Winery in Paso Robles.

Jake graduated from Cal Poly San Luis Obispo with a Bachelor's Degree in Agricultural Business and a focus on Viticulture. A recognized leader in "green" viticulture, Jake assisted in revising the Code of Sustainable Winegrowing Practices, which sets standards for sustainable practices in the wine industry. He is also a home winemaker.

Jake loves variety. Managing day-to-day operations in the vineyards—his dog, Willie, always by his side—Jake's duties change daily depending on the needs of each vineyard, the weather, and the time of year.



"We are passionate about farming our vineyards with the protection of the environment at the forefront of every decision we make."

-Jake Terrell, Director of Vineyards



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PETER JANIAK

EXECUTIVE CHEF

Wine provides the creative impetus behind Executive Chef Peter Janiak's Sonoma County inspired pairings. His extensive culinary background has always been rooted in finding the perfect combination of ingredients, specifically the intrinsic relationship shared between wine and food.

Peter grew up in the small town of Dartmouth, MA with its bountiful farms and coastal vineyards, where the celebration of food and wine was of the utmost importance in the community. He first entered the world of Culinary Arts and Hospitality after graduating from Providence College. Peter started working for a small winery in Little Compton, RI, assisting Executive Chef Ana Sortun. It was Chef Sortun's mentorship that emboldened Peter to attend New England Culinary Institute in Road Town, Tortola, British Virgin Islands.

Chef Janiak's unique epicurean style explores the wide range of fresh ingredients found in Sonoma County, creating remarkable cuisine perfectly catered to our award-winning wines. His self-described "rustic-chic" approach maintains an authentic familiarity while elevating our wine-inspired experiences to the next level.

As Executive Chef at St. Francis Winery & Vineyards, Peter continues his legacy of culinary excellence in Sonoma County. Peter proudly manages the culinary programs at St. Francis Winery including its illustrious Winemaker Dinners, seasonal Estate Pairings, and its ever-popular and Nationally acclaimed, multi-course Wine & Food Pairing. Peter's culinary oversight also includes the Winery's 2-acre organic vegetable and herb gardens, providing fresh and accessible ingredients to support these programs. Chef Janiak's epicurean prowess and experience complement the Winery's variety of culinary engagements and elevate St. Francis Winery & Vineyard's standard of culinary excellence.



"We will serve tomatoes still warm from the sun, carrots as sweet as candy, and fresh aromatic herbs to accentuate the beauty of our wines. Everything we grow will be meticulously cared for just like our wine grapes."

- Peter Janiak, Executive Chef



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