

## ST. FRANCIS WINERY & VINEYARDS

### 2002 RESERVE CHARDONNAY *Behler* SONOMA VALLEY

**HARVEST** September 2002

**AGING** Nine to ten months

**STORAGE** New French Oak

**BOTTLING** July 2003

**ALCOHOL** 13.5 % by volume

**AGING POTENTIAL** 5 years

All the grapes that go into this big, buttery Chardonnay come from the Behler Vineyard, our estate vineyard in the heart of Sonoma Valley. Its volcanic rock and loam have provided St. Francis with grapes of structure and integrity for all our previous reserve Chardonnay vintages. We harvest the fruit at its peak, and then ferment it in new French oak barrels with 100% malolactic treatment. After aging nine months, with occasional 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 firm structure.





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**2002 RESERVE CHARDONNAY**  
*Behler* SONOMA VALLEY

Great fruit with well-rounded oak and acid make this Reserve Chardonnay an excellent choice to serve with seafood in a cream or butter sauce.

**SUGGESTED FOOD PAIRINGS**

**FISH**

Seafood Bisque

Clam Chowder

Seared Tuna with Caper Butter

**MEAT**

Veal Scallopini

**PASTA**

Salmon Ravioli in Light Cream Sauce

**CHEESE**

Brie

Soft Ripened, Washed Rind Cheeses

Fresh Cheeses

**FOR FURTHER RECIPE SUGGESTIONS**  
PLEASE VISIT OUR WEBSITE AT [WWW.STFRANCISWINE.COM](http://WWW.STFRANCISWINE.COM)