

ST. FRANCIS WINERY & VINEYARDS

2005 CHARDONNAY SONOMA COUNTY

HARVEST September 2005

AGING Six Months

STORAGE French & American Oak

BOTTLING July/August 2006

ALCOHOL 14.4% by volume

AGING POTENTIAL 5 to 6 years

Rich with notes of citrus, melon and vanilla, this Chardonnay is a fresh expression of the hand-picked classic varietal. A third of the grapes in this blend were grown in our own vineyards; the rest we carefully selected from nearby vineyards in Sonoma Valley, Carneros, and Russian River appellations, choosing only fully ripened fruit. The fruit is 100% whole-cluster pressed and fermented in different lots. Six different yeasts and ML strains were used to enhance the rich mouthfeel. Barrel aged for six months in French and American oak barrels before blending. Barrels are lees stirred by hand during aging to achieve a rich, lush mouth-feel. This Chardonnay undergoes 100% malolactic fermentation. As you will taste, the barrel component adds a toasty complexity. Fruit and pear aromas are offset on the palate by hints of oak and vanilla. Medium- to full-bodied, this Chardonnay has ripe fruit flavors, crisp high acid in the mouth, and a rich lingering finish.

ST·FRANCIS

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