

## ST. FRANCIS WINERY & VINEYARDS

### 2002 CHARDONNAY SONOMA COUNTY

**HARVEST** October 2002

**AGING** Six months

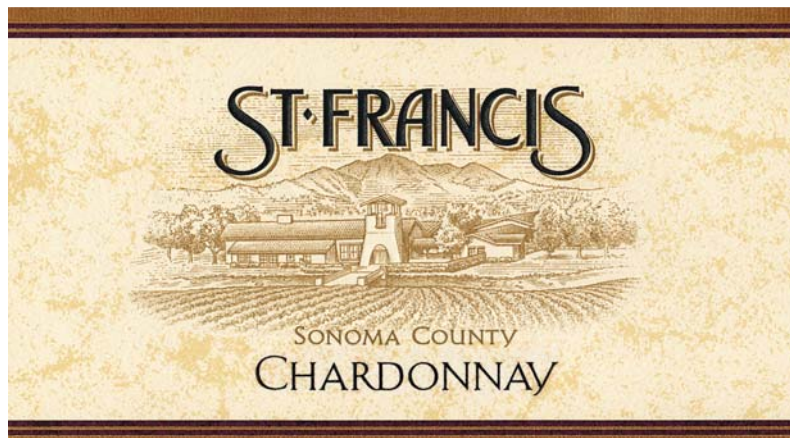
**STORAGE** New American & French Oak

**BOTTLING** July 2003

**ALCOHOL** 13.5 % by volume

**AGING POTENTIAL** 5 years

**R**ich and butterscotchy, this Chardonnay is a fresh expression of the classic varietal. At least half the grapes in this blend were grown in our own vineyards; the rest we carefully selected from nearby vineyards in the Dry Creek, Sonoma, Alexander, and Russian River Valley appellations, choosing only fully ripened fruit. We fermented the wine in different lots in our home winery, some in new oak barrels, some in stainless steel tanks, aging both for six months before blending them, and then finished it with 100% malolactic fermentation. As you'll taste, the barrel component adds a toasty complexity; the tank, fruity grape notes. Fruit and melon aromas are offset on the palate by hints of oak and vanilla. Medium- to full-bodied, this Chardonnay has ripe fruit flavors, good acid balance in the mouth, and a rich, persistent finish.





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**2002 CHARDONNAY  
SONOMA COUNTY**

A crisp wine with balanced acidity that counters rich foods beautifully. Almost any fruit will bring out the ripe fruit flavors already inherent in this Sonoma Chardonnay.

**SUGGESTED FOOD PAIRINGS**

**FISH**

Smoked Fish  
Crab Cakes

**MEAT**

Roast Pork with Mango Chutney  
Veal Medallions with Onion Marmalade

**PASTA**

Seafood Risotto

**CHEESE**

Fresh and Aged Goat Cheese  
Sheep's Milk Cheese  
Triple-Cream Cheeses

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