

ST. FRANCIS WINERY & VINEYARDS

2003 CHARDONNAY SONOMA COUNTY

HARVEST October 2003

AGING Six months

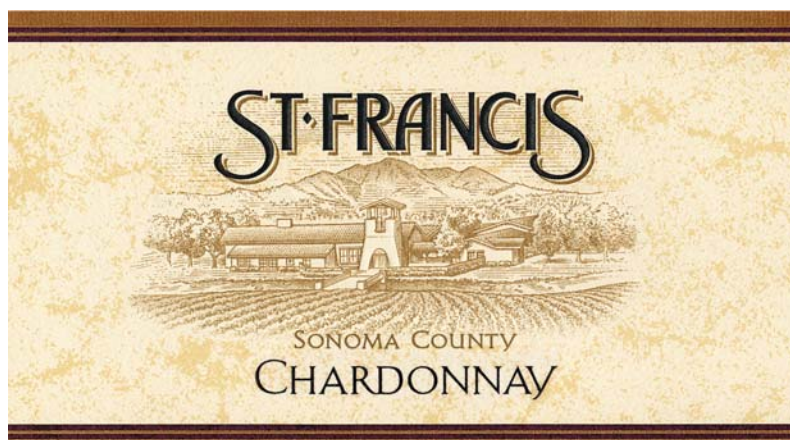
STORAGE New American & French Oak

BOTTLING July 2004

ALCOHOL 13.5 % by volume

AGING POTENTIAL 4 years

Rich with notes of apple and vanilla, this Chardonnay is a fresh expression of the hand-picked 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, some in new oak barrels, some in stainless steel tanks, aging both for six months before blending then finished with 100% malolactic fermentation. As you'll taste, the barrel component adds a toasty complexity. 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.





**2003 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**