

ST. FRANCIS WINERY & VINEYARDS

2003 RESERVE CHARDONNAY *Behler* SONOMA VALLEY

HARVEST September 2003

AGING Nine to ten months

STORAGE French Oak

BOTTLING July 2004

ALCOHOL 13.5 % by volume

AGING POTENTIAL 5 years

Behler Vineyard, our estate vineyard in the heart of Sonoma Valley, provides the majority of grapes for this rich, flavorful Chardonnay. Its volcanic rock and loam have provided St. Francis with grapes of balance and integrity for all our previous reserve Chardonnay vintages. We hand-pick the fruit at its peak, then ferment it in French oak barrels with 100% malolactic treatment. After aging nine months, with frequent 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 concentrated mouthfeel.





2003 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