

St. Francis Winery & Vineyards

2004 CHARDONNAY SONOMA COUNTY

HARVEST August 2004

AGING Six months

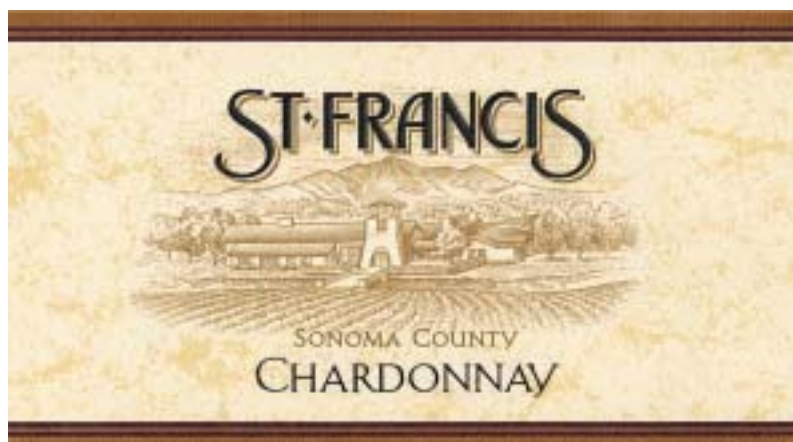
STORAGE New American & French Oak

BOTTLING July 2005

ALCOHOL 14.2 % by volume

AGING POTENTIAL 4 years

Rich with notes of citrus, melon and vanilla, this Chardonnay is a fresh expression of the hand-picked classic varietal. At least half of the grapes in this blend were grown in our own vineyards; the rest we carefully selected from nearby vineyards in Dry Creek, Sonoma Valley, Alexander Valley, and Russian River appellations, choosing only fully ripened grapes. The fruit is whole-cluster pressed and then fermented in different lots, 50% in new oak barrels, with six months aging before blending. Barrels are stirred by hand during aging to achieve a rich, lush mouthfeel. This Chardonnay does undergo 100% malolactic fermentation. As you'll 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 acid in the mouth and a rich, lingering finish.





**2004 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.stfranciswinery.com