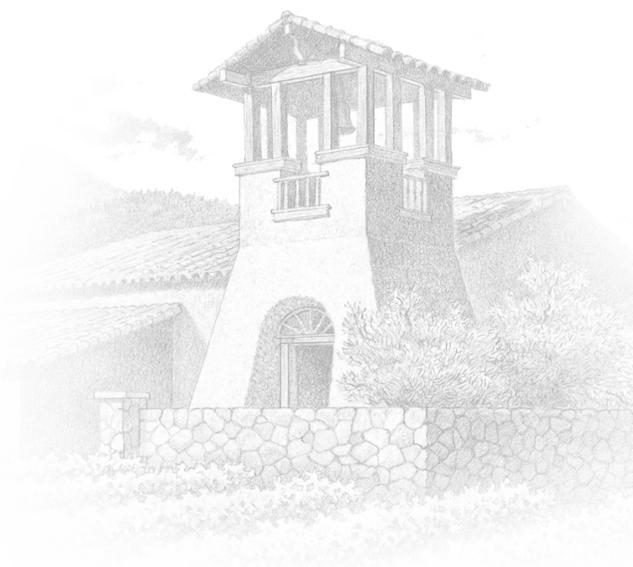


2019 CHARDONNAY

SONOMA COUNTY



TASTING NOTES

This elegant and refreshing Chardonnay bursts with bright flavors and aromas of fresh picked pear, juicy fuji apple, lemon zest and graham cracker. A creamy mouthfeel greets a touch of minerality on the long, crisp finish.

VINTAGE

We began our 2019 harvest before dawn on August 30 after a growing season that started with record rainfall during winter and ended with warm, even temperatures. With few spikes in heat over the season, our vineyards had optimal conditions to develop full-flavored fruit with remarkable color and balanced acidity. Spring rains ended in time for good fruit set and the temperate summer allowed for long hang times and consistent, even ripening. We picked the majority of our fruit in September and the weather continued to cooperate as the days shortened. Warm breezy days, but no rain, took place in October and the last of the grapes were harvested before the end of the month.

VINEYARD

Grapes that produce our Sonoma County Chardonnay come from our estate vineyards in Sonoma Valley and Russian River Valley, as well as from growers in Sonoma County's other top appellations, including Carneros and Alexander Valley.

WINEMAKING

To preserve Chardonnay's delicate flavors, aromas and acidity, the grapes are picked at night and in the very early morning hours so the fruit arrives cold at the winery. Grapes are then immediately pressed whole cluster and fermented in different lots. The wine undergoes partial malolactic fermentation and is aged for seven months in French oak barrels. During aging, bâtonage (stirring the lees by hand) is performed to achieve complexity and a rich mouthfeel.



VARIETAL
100% CHARDONNAY

WINEMAKER
KATIE MADIGAN

COLLECTION
CLASSIC

BOTTLING
AUGUST 2020

ALCOHOL
14.1%

AGING
7 MONTHS

BARREL
100% FRENCH OAK

CASE PRODUCTION
44,200



ST·FRANCIS

WINERY & VINEYARDS

