



2007 Estate Chardonnay

Cool breezes from the San Francisco Bay insured a long “hang-time” for our mountain vineyards allowing the grapes to mature to perfection. Harvesting this Estate Chardonnay concluded in just under a month running the beginning of September through September 27th. The full bodied Estate Chardonnay is a very versatile wine being rounded by eight months in new French oak barrels with sur-lie aging yet still crispy as a result of light fining and filtration. A delightful canary hue and vibrant aromas of honeysuckle and tropical fruits welcome you. They are followed by a refreshing Chardonnay that is striking by itself as an aperitif wine or accompanying food. Be confident in pairing this wine with your culinary delights.

Grapes:	100% Jarvis Estate
Harvest Dates:	September 7 – 27, 2007
Varietal Composition:	100% Chardonnay
Malolactic Fermentation:	100%
Barrel Aging:	8 months 100% New French Burgundy Oak
Cave Temperature:	61°F
Fining & Filtration:	lightly fined lightly filtered
Technical Data:	
Sugar at Harvest:	25.6° Brix
Alcohol:	14.5 %
Total Acid:	6.1 g/liter
pH:	3.55
Production:	1,090 Cases

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