



2007 Finch Hollow Chardonnay

The Finch Hollow Chardonnay is made of grapes from a special vineyard called “Finch Hollow”. It is a small plot that in previous years was harvested by flocks of Finches and Blackbirds. After the vineyard was netted and harvested, our Winemaker, Dimitri Tchelistcheff, noted that it was a distinct terroir which contributed an intense tropical fruit character. In this unique setting the vines grow in shallow soil on a steep hillside. Year after year we are impressed with the Chardonnay from Finch Hollow. It is barrel fermented in new French oak, and sur-lie aged with weekly stirring. The result is a bright, sunshine yellow wine with floral aromas and ripe mouth-filling fruit – an elegant wine from an amazing harvest sure to make those you share it with feel privileged. This wine is ready to enjoy now, with ideal cellar conditions will continue to please through 2012.

Grapes:	100% Jarvis Estate
Harvest Dates:	September 14th, 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:	25.0° Brix
Alcohol:	14.7 %
Total Acid:	6.1 g/liter
pH:	3.5
Production:	400 Cases

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