



2007 Reserve Chardonnay

Unfined & Unfiltered

For the Reserve Chardonnay our Winemaker, Dimitri Tchelistcheff, had us use barrels from the unique Finch Hollow vineyard which has a distinct terroir. Taking the winemaking one step further bottled it unfined and unfiltered so as to retain all the subtle flavor elements. This, along with aging 9 months in new French oak barrels and complete malo-lactic fermentation produced our most full-bodied wine with rich canary hues and true varietal essence that has an amazingly long, smooth finish gratifying even the red wine lover. We suggest enjoying this wine through 2012.

Grapes:	100% Jarvis Estate
Harvest Dates:	September 14th, 2007
Varietal Composition:	100% Chardonnay
Malolactic Fermentation:	100%
Barrel Aging:	9 months Sur-Lie (stirred weekly) 100% New French Burgundy Oak
Cave Temperature:	61°F
Fining & Filtration:	unfined unfiltered
Technical Data:	
Sugar at Harvest:	24.9° Brix
Alcohol:	14.7 %
Total Acid:	6.5 g/liter
pH:	3.45
Production:	263 Cases

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