



## 2008 Finch Hollow Chardonnay

This 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 all our vineyards were netted and completely harvested by ourselves, our Winemaker Consultant 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.

Grapes:	100% Jarvis Estate
Harvest Date:	September 12, 2008
Varietal Composition:	100% Chardonnay
Malolactic Fermentation:	100%
Barrel Aging:	9 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:	14.8 %
Total Acid:	6.4 g/liter
pH:	3.74
Production:	417 Cases

2970 Monticello Road Napa, CA 94558  
Phone: (707) 255-5280 or (800) 255-5280 Fax: (707) 255-5282  
[www.jarviswines.com](http://www.jarviswines.com) [info@jarviswines.com](mailto:info@jarviswines.com)