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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 this 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:

September 7th - 27th, 2007

Varietal Composition:

100% Chardonnay

Barrel Aging:

8 months

100% New French Burgundy Oak

Cave Fermentation:

61° F

Fining & Filtration:

Lightly fined & lightly filtered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.5%

Total Acid - 6.1 g/liter

pH - 3.55

Production:

1,090 cases



SILVER MEDAL



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GOLD MEDAL
“Exceptional”
91 points



SILVER MEDAL



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SILVER MEDAL
SAN DIEGO
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WINE COMPETITION