



Vintage Notes

UNFILTERED FINCH HOLLOW CHARDONNAY 2013

This unfiltered Chardonnay is made from the same barrels of wine as the Finch Hollow Chardonnay. The Finch Hollow is that vineyard which was preferred by the birds prior to its netting.

Winemaker Ted Henry followed the innovation of consultant Dimitri Tchelistcheff in using wine from the top half of the barrels. This is a unique winemaking step that contributes to bottling the wine unfinned and unfiltered so as to retain all the subtle flavor elements.

Aging ten months in new French oak barrels and complete malo-lactic fermentation produced a most full-bodied chardonnay with rich golden hues and true varietal essence. It has an amazingly long, smooth finish gratifying even to the red wine lover. This wine is ready to enjoy when released and should continue to drink beautifully for four to six years from vintage date.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

September 16 &
September 17, 2013

VARIETAL COMPOSITION:

100% Chardonnay

BARREL AGING:

10 months
100% New French Burgundy oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfinned & Unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.8%
Total Acid: 5.9 g/liter
pH: 3.67

PRODUCTION:

130 cases

RECOMMENDED CELLARING:

4 to 6 years from vintage date



95 Points

Wine Spectator

92 Points
Outstanding



93 Points
GOLD MEDAL