



2005 Finch Hollow Chardonnay

The 2005 harvest of the Finch Hollow Chardonnay was typical in that the fruit was picked the later part of September; however, the crop size for our “Finch Hollow” plot was smaller than usual. The first years after this vineyard was planted practically all the grapes from this special plot were harvested by flocks of Finches and Blackbirds. In 1996 we began bird netting all our vineyards and had our first harvest from Finch Hollow. This plot is characterized by particularly shallow soil with exceptional drainage lending to a very distinct terroir. Dimitri Tchelistcheff, our winemaker, bottles this plot separately noting the uniqueness of its fruit. This Chardonnay was barrel fermented in new French oak and was aged Sur-Lie, stirred weekly. This wine has an inviting tropical nose of honey, pineapple, and gardenia with a slightly sweet, ripe fruit mouth-filling palate. This wine will continue to age beautifully when properly cellared through 2010.

This wine received 94 points – Exceptional from the BTI (Beverage Testing Institute)!

Grapes:	100% Jarvis Estate
Harvest Dates:	September 23, 2005
Varietal Composition:	100% Chardonnay
Malolactic Fermentation:	100%
Barrel Aging:	11 Months 100% New French Burgundy Oak
Cave Temperature:	61°F
Fining & Filtration:	Lightly fined Lightly filtered
Technical Data:	
Sugar at Harvest:	26.0° Brix
Alcohol:	14.8%
Total Acid:	7.2g/liter
pH:	3.5
Production:	223 cases