



## 2006 Estate Chardonnay

The 2006 vintage marks the return of the Jarvis 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 Chardonnay concluded in just under a month running the later part of September through October 20th. Barrel fermentation in new French oak along with sur-lie aging developed a beautiful deep golden hued wine with aromatic hints of floral and honeysuckle. This is an elegant and refreshing wine with ample flavors of apple and pear with oak flavors well intertwined that pairs beautifully with food but is also delightful by itself. The standard size bottles should continue to age in ideal cellar conditions until 2010.

Grapes:	100% Jarvis Estate
Harvest Dates:	September 28 - October 20, 2006
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:	25.4° Brix
Alcohol:	14.7 %
Total Acid:	6.5 g/liter
pH:	3.44
Production:	1,857 Cases

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