



2002 Chardonnay

2002 provided an ideal harvest for our Estate Grown Chardonnay. The mountain location of our vineyards and the cool breezes from the San Francisco Bay allowed these grapes a long "hang-time" and the opportunity to mature to perfection. This optimal ripening resulted in intense varietal fruit flavors. Barrel fermenting in new Burgundy French oak barrels added subtle nuances of toasty vanilla to this wine's delightful honeysuckle aroma. The sur-lie aging with weekly stirring added a creamy long finish. Our winemaker, Dimitri Tchelistcheff, suggests enjoying the 750ml full size bottles of this wine now through 2007.

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| Grapes: | 100% Jarvis Estate |
| Harvest Dates: | September 26, 2002 |
| Varietal Composition: | 100% Chardonnay |
| Malolactic Fermentation: | 100% |
| Barrel Aging: | 9 Months Sur-Lie <i>(stirred weekly)</i> 100% New French Oak |
| Cave Temperature: | 61°F |
| Fining & Filtration: | Lightly fined Lightly filtered |
| Technical Data: | |
| Sugar at Harvest: | 25.3° Brix |
| Alcohol: | 15.0% |
| Total Acid: | 6.1g/liter |
| pH: | 3.5 |
| Production: | 653 cases |