



2000 Chardonnay Reserve Finch Hollow

The 2000 Reserve Chardonnay is made of grapes from "Finch Hollow," a small plot in our Chardonnay vineyard that in previous years was harvested by flocks of Finches and Blackbirds. This plot is characterized by particularly shallow soil with exceptional drainage. In 1996 we began bird netting all our vineyards and had our first harvest from Finch Hollow. Dimitri Tchelistcheff, our winemaker, noted that the distinct terroir of this specific plot led to intense tropical fruit character in the grapes and chose to bottle this section of the vineyard separately under a "Reserve" designation. In 1998 it was decided to try bottling the Reserve Chardonnay without fining or filtration in order to retain all of its distinctive richness and character. The 2000 Reserve Chardonnay is offered in two styles the unfined and unfiltered bottling and this, the lightly fined and filtered bottling. Due to the cool growing season in 2000 these grapes enjoyed an extra amount of hang-time on the vines allowing them to ripen to perfection. This 2000 Reserve Chardonnay shows rich fruit and exceptional balance and elegance.

Grapes:	100% Jarvis Estate
Harvest Dates:	September 16,2000
Varietal Composition:	100% Chardonnay
Malolactic Fermentation:	100%
Barrel Aging:	9 Months Sur-Lie 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Lightly fined Lightly filtered
Technical Data:	
Sugar at Harvest:	24.5° Brix
Alcohol:	14.4%
Total Acid:	6.6g/liter
pH:	3. 5
Production:	255 cases