



## 2001 Finch Hollow Chardonnay

The 2001 Finch Hollow Chardonnay is made of the grapes from a small plot in our Chardonnay vineyard that we call “Finch Hollow” because in previous years practically all the grapes were 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 left to intense tropical fruit character in the grapes and chose to bottle this section of the vineyard separately which we have been doing ever since. The ideal growing season in 2001, along with our extended hang-time, allowed these grapes to ripen to perfection. The 2001 Finch Hollow Chardonnay is barrel fermented in new French Oak barrels and then aged Sur-Lie and stirred weekly. Before bottling, this wine received a light fining and filtration. The 2001 Finch Hollow Chardonnay shows rich fruit and exceptional balance and elegance.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 2, 2001
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:	25.5° Brix
Alcohol:	14.5%
Total Acid:	6.7g/liter
pH:	3.6
Production:	135 cases