



## 2003 Finch Hollow Chardonnay

The 2003 Finch Hollow Chardonnay is made of 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 led 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 2003, along with our extended hang-time allowed these grapes to ripen to perfection. The 2003 Finch Hollow Chardonnay is barrel fermented in new French oak barrels and then aged Sur-Lie and stirred weekly. The 2003 Finch Hollow Chardonnay exhibits lush peach aromas and flavors with an elegant honey-butter finish. We suggest enjoying this wine now through 2008.

Grapes:	100% Jarvis Estate
Harvest Dates:	September 23, 2003
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:	26.0° Brix
Alcohol:	14.9%
Total Acid:	7.0g/liter
pH:	3.5
Production:	286 cases