



## 2004 Finch Hollow Chardonnay

The 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. Our ideal vineyard location allows these Chardonnay grapes to ripen to perfection. Barrel fermented in new French oak, this Chardonnay was aged Sur-Lie, stirred weekly and lightly fined and filtered. This Finch Hollow will entice you with its honey and orange blossom aromas, flavors of Bosc pear and fresh caramel apples, and a long mouthwatering finish. We suggest enjoying this wine now through 2009.

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|--------------------------|---|
| Grapes:                  | 100% Jarvis Estate  |
| Harvest Dates:           | September 1 - 2, 2004   |
| Varietal Composition:    | 100% Chardonnay   |
| Malolactic Fermentation: | 100%  |
| Barrel Aging:            | 10 Months Sur-Lie<br><i>(stirred weekly)</i><br>100% New French Oak |
| Cave Temperature:        | 61°F  |
| Fining & Filtration:     | Lightly fined<br>Lightly filtered                                   |
| Technical Data:          |   |
| Sugar at Harvest:        | 25.6° Brix  |
| Alcohol:                 | 14.8%   |
| Total Acid:              | 6.8g/liter  |
| pH:                      | 3.5   |
| Production:              | 397 cases   |