



2000 Chardonnay Reserve

Unfined/Unfiltered

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. The 2000 Reserve Chardonnay is offered in two styles the lightly fined and filtered bottling and this, the unfined and unfiltered bottling which retains all the distinctive richness and character of the wine. By not fining or filtering this Reserve Chardonnay we are able to retain even the most delicate nuances of its varietal character. The rich deep flavors of this opulent Chardonnay lingers throughout its long finish.

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:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	24.5° Brix
Alcohol:	14.4%
Total Acid:	6.7g/liter
pH:	3.5
Production:	255 cases