



JARVIS

## 2004 Chardonnay Reserve

*Unfined/Unfiltered*

The 2004 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. Dimitri takes this special selection of Chardonnay one step further by pulling off the top half of Finch Hollow barrel to be bottled unfined and unfiltered as our "Reserve" Chardonnay. By not fining or filtering this Reserve Chardonnay we are able to retain even the most delicate nuances of its varietal character. The rich mouth filling flavors of this opulent Chardonnay lingers throughout its long creamy finish. We suggest drinking this wine now through 2009 for optimum enjoyment.

Grapes:	100% Jarvis Estate
Harvest Dates:	September 1-2, 2004
Varietal Composition:	100% Chardonnay
Malolactic Fermentation:	100%
Barrel Aging:	10 Months Sur-Lie ( <i>stirred weekly</i> ) 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	25.6° Brix
Alcohol:	14.9%
Total Acid:	6.8g/liter
pH:	3.42
Production:	338 cases