



2005 Chardonnay Reserve

Unfined/Unfiltered

The 2005 harvest of the Reserve Chardonnay was typical in that the fruit was picked in late September; however, the crop size was smaller than years past. The Reserve Chardonnay comes from a particular plot has especially shallow soil with exceptional drainage lending to a very distinct terroir. Dimitri Tchelistcheff, our winemaker, bottles this plot separately noting the uniqueness of its fruit. He takes this special selection of Chardonnay one step further by pulling the wine off the top half of each barrel and then bottling it unfined and unfiltered as our "Reserve" Chardonnay. This vintage has an amazing bouquet; with aromas of honeysuckle, graham cracker and pear. These flavors are delicately retained as a result of being bottled unfined and unfiltered. Eleven months in new French oak plus complete malolactic fermentation lend to the long creamy vanilla finish. We suggest enjoying this wine now through 2010.

**This wine received 89 points – Highly Recommended from the BTI
(Beverage Testing Institute)!**

Grapes:	100% Jarvis Estate
Harvest Dates:	September 26, 2005
Varietal Composition:	100% Chardonnay
Malolactic Fermentation:	100%
Barrel Aging:	11 Months Sur-Lie (<i>Stirred Weekly</i>) 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	26.0° Brix
Alcohol:	14.9%
Total Acid:	7.39g/liter
pH:	3.79
Production:	200 cases



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