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2006 Finch Hollow Chardonnay

Year after year we are impressed with the Chardonnay from the Finch Hollow Vineyard - the 2006 vintage was no different. Harvest only took one day in late October and we were please to see the crop size for 2006 return to previous normal levels. Those familiar with the Finch Hollow Vineyard will remember that in the early years, the Blackbirds and Finches enjoyed all the grapes prior to our bird netting of the vineyards in 1996. Then we discovered what we had been missing! With shallow soil and excellent drainage, this plot has a very distinct terroir. To insure these characteristics are beautifully retained, Dimitri Tchelistcheff, our winemaker, barrel fermented this plot of Chardonnay independent of other plots in new French oak and sur-lie aged the wine with weekly stirring. The result is a bright, sunshine yellow wine with floral aromas and ripe mouth-filling fruit - an elegant wine from an amazing harvest. This wine is ready to enjoy now, and with ideal cellar conditions will continue to age elegantly through 2011.

Grapes:

100% Jarvis Estate

Fining & Filtration:

Lightly fined & lightly filtered

Harvest:

October 20th, 2006

Malolactic Fermentation:

100%

Varietal Composition:

100% Chardonnay

Technical Data:

Alcohol - 14.7%

Barrel Aging:

9 months

Total Acid - 6.5 g/liter

pH - 3.5

100% New French Burgundy Oak

Production:

325 cases

Cave Fermentation:

61° F



Epicurious Vino Challenge



SILVER MEDAL



GOLD MEDAL
"Exceptional"
94 points



GOLD MEDAL

