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2008 Finch Hollow Chardonnay

This Finch Hollow Chardonnay is made up of grapes from a special vineyard called “Finch Hollow”. It is a small plot that in previous years was harvested by flocks of Finches and Black-birds. After all our vineyards were netted and completely harvested by ourselves we got a lot more grapes from Finch Hollow. Our Winemaker Consultant Dimitri Tchelistcheff, noted that it was a distinct terrior which contributed an intense tropical fruit character. In this unique setting the vines grow in shallow soil on a steep hillside. Year after year we are impressed with the Chardonnay from Finch Hollow. It is barrel fermented in new French oak, and sur-lie aged 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 sure to make those you share it with feel privileged. This wine was ready to enjoy when released and should continue to drink beautifully for four to six years.

Grapes:

100% Jarvis Estate

Harvest:

September 12th, 2008

Varietal Composition:

100% Chardonnay

Barrel Aging:

9 months

100% New French Burgundy Oak

Cave Fermentation:

61° F

Fining & Filtration:

Lightly fined & lightly filtered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.8%

Total Acid - 6.4 g/liter

pH - 3.74

Production:

417 cases



“Exceptional”
92 points



SILVER MEDAL
SAN DIEGO
INTERNATIONAL
WINE COMPETITION



SILVER
MEDAL



SILVER MEDAL
SAN FRANCISCO CHRONICLE
WINE COMPETITION