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Finch Hollow Chardonnay 2009

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 a remarkable 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 30, 2009

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 - 14.7%

Total Acid - 7.1 g/liter

pH - 3.60

Production:

294 cases

Wine Spectator

92 POINTS



*** GOLD MEDAL**
“Exceptional”
92 points

* Beverage Testing Institute, Chicago, IL. - A prestigious institute independent of the wine industry that does completely blind tastings.