



Vintage Notes

ESTATE CHARDONNAY 2014

Cool breezes from the San Francisco Bay help provide a long “hang time” for our hillside vineyards, allowing the grapes to mature to perfection. This full-bodied Estate Chardonnay spent nine months in new French oak barrels with sur-lie aging, yet remains crisp after light fining and filtration. A delightful golden hue and vibrant aromas of honeysuckle and tropical fruits welcome you. The aromas are followed by a refreshing Chardonnay that is striking by itself as an aperitif wine or a food accompaniment. Be confident in pairing this wine with your lighter dishes. This wine is ready to enjoy upon release and should continue to drink beautifully for four to six years from the vintage date.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1985. The winery and vineyards are co-located in the Vaca Mountains of Napa, about 1,000 feet above the valley floor, just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

September 16, 2014

VARIETAL COMPOSITION:

100% Chardonnay

BARREL AGING:

9 months
100% New French Burgundy oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Lightly fined & lightly filtered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.7%
Total Acid: 6.1 g/liter
pH: 3.66

PRODUCTION:

881 cases

RECOMMENDED CELLARING:

4 to 6 years



94 Points
GOLD MEDAL
Exceptional

Wine Spectator
92 Points
Outstanding