



Vintage Notes

FINCH HOLLOW CHARDONNAY 2012

The Finch Hollow Chardonnay is made up of grapes from a very special vineyard called “Finch Hollow”. For a few years after their planting, all our vineyards were open to flocks of Finches and Blackbirds. After all our vineyards were netted and completely harvested by ourselves we noticed we got a lot more grapes from this particular vineyard. It had obviously been favored by the birds! Our winemaker consultant, Dimitri Tchelistcheff, noted that it was a distinct terroir which contributed an intense tropical fruit character. In this unique setting the vines grow in shallow soil on a gentle hillside.

Year after year we are impressed with the Chardonnay from Finch Hollow. It is barrel fermented in new French oak, sur-lie aged with weekly stirring. The result is a bright, sunshine yellow wine with aromas of coconut and caramel leading to ripe mouth-filling lemon and apple flavors - an elegant wine from a remarkable harvest sure to make those you share it with feel privileged.

This wine is ready to enjoy from release and will drink beautifully for four to six years from year of vintage.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

October 5, 2012;
October 9, 2012

VARIETAL COMPOSITION:

100% Chardonnay

BARREL AGING:

9 months
100% New French Burgundy oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Lightly filtered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.8%
Total Acid: 7.1 g/liter
pH: 3.58

PRODUCTION:

681 cases

RECOMMENDED CELLARING:

4 to 6 years



93 Points
GOLD MEDAL



92 Points
GOLD MEDAL