



Vintage Notes

UNFILTERED FINCH HOLLOW CHARDONNAY 2014

This unfiltered Chardonnay is made from the same barrels of wine as the Finch Hollow Chardonnay. The Finch Hollow is that vineyard which was preferred by the birds prior to its netting.

Following the innovation of consultant Dimitri Tchelistcheff, we use wine from the top half of the barrels. This is a unique winemaking step that contributes to bottling the wine unfined and unfiltered so as to retain all the subtle flavor elements.

Aging ten months in new French oak barrels and complete malolactic fermentation produces a most full-bodied chardonnay with rich golden hues and true varietal essence. It has an amazingly long, smooth finish, gratifying even to the red wine lover. This wine is ready to enjoy upon release and should continue to drink beautifully for four to six years from 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 13, 2014

VARIETAL COMPOSITION:

100% Chardonnay

BARREL AGING:

10 months
100% New French Burgundy oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & Unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.8%
Total Acid: 6.0 g/liter
pH: 3.63

PRODUCTION:

168 cases

RECOMMENDED CELLARING:

4 to 6 years from vintage date