



2970 Monticello Road Napa, CA 94558

Phone: (707) 255-5280 or (800) 255-5280 Fax: (707) 255-5282

www.jarviswines.com info@jarviswines.com

Finch Hollow Chardonnay Unfiltered 2009

This 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. Winemaker Consultant, Dimitri Tchelistcheff had us use wine from the top half of the barrels, a unique winemaking step that leads up to bottling it unfinned and unfiltered so as to retain all the subtle flavor elements. This along with aging 9 months in new French oak barrels and complete malo-lactic fermentation produced our most full-bodied wine with rich golden hues and true varietal essence that has an amazingly long, smooth finish gratifying even the red wine lover. 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 30th - October 1st, 2009

Varietal Composition:

100% Chardonnay

Barrel Aging:

9 months

100% New French Burgundy Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfinned & Unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.7%

Total Acid - 5.7 g/liter

pH - 3.72

Production:

294 cases



* **GOLD MEDAL**
"Exceptional"
91 points