



Vintage Notes

ESTATE CHARDONNAY 2015

Our 2015 Estate Chardonnay greets you in the glass with a delightful golden, straw-like hue and vibrant aromas of honeysuckle, tangy stone fruit and citrus. This wine spent nine months in new French oak barrels with sur-lie aging, imparting subtle notes of toasted wood to complement its initial brightness.

This perfect kiss of oak results in a wine with a finish that is long, lusty and heady. As the wine playfully dances across the palate it transverses between refreshing and crisp, while being simultaneously rich and voluptuous as it coats the mouth fully from beginning to end.

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, 2015

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: 14.5%

Total Acid: 6.1 g/liter

pH: 3.66

PRODUCTION:

630 cases

RECOMMENDED CELLARING:

4 to 6 years