



Vintage Notes

ESTATE CHARDONNAY 2017

The Jarvis 2017 Estate Chardonnay presents a delicate golden, straw-like color. Layers of brioche and honey commingle with vibrant pineapple and mango in the glass. There is a richness to the wine as a result of spending 12 months in new Burgundy French oak barrels with sur-lie aging. This regimen gives the wine subtle notes of toasted wood and vanillian which complement the tropical aromatics. On the palate you will find it to be refreshing and crisp, as well as being simultaneously voluptuous on the finish to the very end.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1986. The winery and vineyards are located in the Vaca Mountains just east of the city of Napa, 1,000 feet above the valley floor. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

September 27, 2017

VARIETAL COMPOSITION:

100% Chardonnay

BARREL AGING:

12 months
100% New French Burgundy oak

CAVE TEMPERATURE:

61°F

FINING & FILTRATION:

Lightly fined & lightly filtered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.6%
Total Acid: 7.3 g/l
pH: 3.32

PRODUCTION:

554 cases

RECOMMENDED CELLARING:

3 to 5 years