



Vintage Notes

ESTATE CHARDONNAY 2018

The Jarvis 2018 Estate Chardonnay fills the glass with a beautiful golden straw hue and aromas of butterscotch, peach, and Crème Brûlée. It is a vibrant wine set forth by underlying classic varietal flavors and natural acidity. Tropical notes become voluptuous when rounded out by the subtle addition of toasted wood and vanilla infused during 11 months in new Burgundy French oak barrels with sur-lie aging. This wine is refreshing, crisp, and abundant to the end.

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

PROVENANCE:

100% Jarvis Estate

HARVEST DATES:

October 1, 2018

VARIETAL COMPOSITION:

100% Chardonnay

BARREL AGING:

11 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: 6.3 g/l
pH: 3.65

PRODUCTION:

479 cases

RECOMMENDED CELLARING:

3 to 5 years from vintage date