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## *Vintage Notes*

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### 2018 ESTATE CHARDONNAY

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 in the Vaca mountain range, 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 DATE:

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/liter

pH: 3.65

#### PRODUCTION:

479 cases