



Vintage Notes

2019 ESTATE CHARDONNAY

The Jarvis 2019 Estate Chardonnay fills the glass with a beautiful golden hue and opulent aromas of toasted coconut, blossom, and butterscotch. It is a vibrant wine set forth by underlying classic varietal flavors and natural acidity. Sweet honey notes become voluptuous when rounded out by the subtle addition of toasted wood and vanilla infused during 12 months in new Burgundy French oak barrels with sur-lie aging. This wine is refined, crisp, and powerful 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 & 3, 2019

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: 14.5%

Total Acid: 6.1 g/liter

pH: 3.5

PRODUCTION:

260 cases