

2020 ESTATE CHARDONNAY

The Jarvis Estate Chardonnay fills the glass with a vibrant golden yellow color and sumptuous aromas of ripe pear, blossom, and crème brûlée. The wine is aged *sur lie* for twelve months in new French Burgundy oak barrels, creating a bold texture that bursts with flavors of apple and baking spices. The opulence of the wine is balanced by bright acidity, resulting in a richly layered Chardonnay with a complex and powerful finish.

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: September 12, 2020

VARIETAL COMPOSITION 100% Chardonnay

BARREL AGING: 12 months 100% New French Burgundy oak

CAVE TEMPERATURE: 61º 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: 365 cases

CLOSURE: Natural Cork from Portugal