



Vintage Notes

2021 ESTATE CHARDONNAY

The Jarvis Estate Chardonnay displays a brilliant golden color and graceful aromas of peach, honeysuckle, and orange blossom. The wine is aged sur lie for twelve months in new French Burgundy oak barrels, creating a bold texture that bursts with flavors of pear and baking spices. The opulence of the wine is balanced by mouthwatering acidity, resulting in a richly layered Chardonnay that is approachable now, and will continue to improve over time.

Jarvis wines are exclusively produced from our estate grown 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 29, 2021

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: 14.7%

Total Acid: 6.0 g/liter

pH: 3.51

PRODUCTION:

260 cases

CLOSURE:

Natural Cork from Portugal