



Vintage Notes

FINCH HOLLOW CHARDONNAY 2016

The Finch Hollow Chardonnay is made up of grapes from a very special vineyard called “Finch Hollow”. For several years after their planting, all our vineyards were open to flocks of Finches and Blackbirds that feasted on the grapes. Once we started netting our vineyards we were able to completely harvest them ourselves, and we noticed we got a lot more grapes from this particular vineyard. It had obviously been favored by the birds! Our winemaker at the time, Dimitri Tchelistcheff, noted that it was a distinct terroir which contributed an intense tropical fruit character. In this unique setting the vines grow in shallow soil on a gentle hillside.

Originally noted by ‘Founding Winemaker’ Dimitri Tchelistcheff for its distinct terroir with its shallow soil and gently sloping hillside, our Finch Hollow Vineyard’s unique setting lends itself to producing wine that is voluptuous but elegant. Fermented in new French oak and sur-lie aged for ten months with weekly stirring, the resulting wine is a beautiful medley of a superb vineyard site and meticulous winemaking.

Gentle aromas of baking spices and tropical fruit, complement a palate that is luscious and full with a delicate blend of brioche, melon and caramelized citrus flavors, followed by a finish that is long, and rich.

This wine is ready to enjoy upon release and will drink beautifully for four to six years from the year of vintage.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

September 28, 2016

VARIETAL COMPOSITION:

100% Chardonnay

BARREL AGING:

10 months

100% New French Burgundy oak

CAVE TEMPERATURE:

61o F

FINING & FILTRATION:

Lightly filtered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.7%

Total Acid: 6.3 g/liter

pH: 3.55

PRODUCTION:

752 cases

RECOMMENDED CELLARING:

4 to 6 years from vintage date