



Vintage Notes

FINCH HOLLOW CHARDONNAY 2017

Every year this Chardonnay is made from our special ‘Finch Hollow’ vineyard. The vineyard is named after the native finches and blackbirds that loved eating the grapes. Once we began applying bird netting to protect the crop, we understood why. It was delicious! Originally noted by founding winemaker Dimitri Tchelistcheff for its distinct terroir and shallow soil with gently sloping hillside, Finch Hollow’s unique setting lends itself to producing wine that is voluptuous but elegant.

Fermented in new French oak and sur-lie aged for 12 months with weekly stirring, the resulting wine is a beautiful medley of a superb vineyard site and our winemaker’s meticulous winemaking. Delicate aromas of apple and pear progress to caramelized brioche flavors that are followed by a finish that is weighty, long, and rich.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1986. The winery and vineyards are located in the Vaca Mountains just east of the city of Napa, 1,000 feet above the valley floor. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

FINING & FILTRATION:

Lightly filtered

HARVEST DATES:

September 14, 2017

MALOLACTIC FERMENTATION:

100%

VARIETAL COMPOSITION:

100% Chardonnay

TECHNICAL DATA:

Alcohol: 14.8%

Total Acid: 7.4 g/l

pH: 3.28

BARREL AGING:

12 months

100% New French Burgundy oak

PRODUCTION:

630 cases

CAVE TEMPERATURE:

61°F

RECOMMENDED CELLARING:

4 to 6 years