



JARVIS  
ESTATE

*Vintage Notes*

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## 2017 FINCH HOLLOW CHARDONNAY

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 on hillside vineyards, which were originally planted in 1986. The winery and vineyards are located on the Vaca Mountain, 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 14, 2017

**VARIETAL COMPOSITION**

100% Chardonnay

**BARREL AGING:**

12 months

100% New French Burgundy oak

**CAVE TEMPERATURE:**

61°F

**FINING & FILTRATION:**

Lightly Filtered

**MALOLACTIC FERMENTATION:**

100%

**TECHNICAL DATA:**

Alcohol: 14.8%

Total Acid: 7.4 g/liter

pH: 3.28

**PRODUCTION:**

630 cases