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## *Vintage Notes*

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# FINCH HOLLOW CHARDONNAY 2018

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, 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 11 months with weekly stirring, the resulting wine is a beautiful expression of a varietally true Chardonnay. White flowers and honeysuckle spring from the glass while ripe pear, toasty brioche and mineral undertones layer upon the palate. The textured mouthfeel remains rich and elegant through a long and graceful finish.

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

### FINING & FILTRATION:

Lightly Filtered

### HARVEST DATES:

October 1 & 3, 2018

### MALOLACTIC FERMENTATION:

100%

### VARIETAL COMPOSITION:

100% Chardonnay

### TECHNICAL DATA:

Alcohol: 14.8%

Total Acid: 6.3 g/l

pH: 3.65

### BARREL AGING:

11 months

100% New French Burgundy oak

### PRODUCTION:

973 cases

### CAVE TEMPERATURE:

61°F

### RECOMMENDED CELLARING:

4 to 6 years from vintage date