



Vintage Notes

2018 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, 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 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:

October 1 & 3, 2018

VARIETAL COMPOSITION

100% Chardonnay

BARREL AGING:

11 months
100% New French Burgundy oak

CAVE TEMPERATURE:

61°F

FINING & FILTRATION:

Lightly Filtered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.8%
Total Acid: 6.3 g/liter
pH: 3.65

PRODUCTION:

973 cases