



Vintage Notes

2020 FINCH HOLLOW CHARDONNAY

Named after the native finches that love feasting on our chardonnay grapes, the ‘Finch Hollow’ vineyard is now protected with bird netting during each growing season—so that we can keep the delicious fruit for ourselves. Founding winemaker Dimitri Tchelistcheff originally noted that the Finch Hollow vineyard’s unique terroir produced elegant, voluptuous wine. His discovery led us to produce this special Chardonnay using our best fruit every year.

We ferment our Chardonnay in new French oak barrels; it is then sur-lie aged for 12 months with weekly stirring. We choose the best barrels for the Finch Hollow, showcasing a full-bodied Chardonnay bursting with brioche and honeysuckle aromatics. The palate layers flavors of yellow peach and ripe melon with tropical fruit undertones; the textured mouthfeel gives way to a distinctive, lingering 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

FINING & FILTRATION:

Lightly Filtered

HARVEST DATES:

September 12 & 14, 2020

MALOLACTIC FERMENTATION:

100%

VARIETAL COMPOSITION:

100% Chardonnay

TECHNICAL DATA:

Alcohol: 14.8%

Total Acid: 5.9 g/liter

pH: 3.45

BARREL AGING:

12 months

100% New French Burgundy oak

PRODUCTION:

950 cases

CAVE TEMPERATURE:

61° F

CLOSURE:

Natural Cork from Portugal