



Vintage Notes

2022 FINCH HOLLOW CHARDONNAY

Named after the native finches that once feasted on our Chardonnay grapes, the Finch Hollow vineyard is now protected with bird netting each growing season—ensuring the fruit remains ours. Founding winemaker Dimitri Tchelistcheff noted that this site’s unique terroir yields wines of elegance and volume. The 2022 Finch Hollow Chardonnay is drawn from Zones 9 and 10 in the vineyard’s upper reaches, where excellent drainage and sun exposure allow us to select parcels that achieved balance within a dynamic growing season.

In the glass, the wine shows a brilliant straw-gold hue with exceptional clarity. The nose opens with brioche and white blossom, offering subtle richness balanced by freshness. On the palate, white peach and orchard fruit are layered with flinty minerality and wet stone. Sur lie aging with weekly stirring enhances the body, adding mid-palate weight, while bright acidity carries the wine to a long, composed finish with light tropical notes.

Jarvis wines are exclusively produced from our estate grown 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 DATES:

September 17th &
22nd-23rd, 2022

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: 6.0 g/liter
pH: 3.64

PRODUCTION:

725 cases

CLOSURE:

Natural Cork from Portugal