



Vintage Notes

UNFILTERED FINCH HOLLOW CHARDONNAY 2017

Our Unfiltered Finch Hollow Chardonnay is made from the same barrels of wine as our Finch Hollow Chardonnay. Following the innovation of founding winemaker Dimitri Tchelistcheff, we create this wine from the top half of selected Finch Hollow barrels. This unique winemaking technique allows us to bottle the wine unfinned and unfiltered so as to retain all the subtle flavor elements.

This wine is aged for 12 months in new French oak barrels and complete malolactic fermentation produces a full-bodied chardonnay with rich golden hues and true varietal essence. It has a long, smooth finish and is ready to enjoy upon release.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1986. The winery and vineyards are located in the Vaca Mountains just east of the city of Napa, 1,000 feet above the valley floor. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

FINING & FILTRATION:

Unfinned & unfiltered

HARVEST DATES:

September 14, 2017

MALOLACTIC FERMENTATION:

100%

VARIETAL COMPOSITION:

100% Chardonnay

TECHNICAL DATA:

Alcohol: 14.8%

Total Acid: 7.5 g/l

pH: 3.28

BARREL AGING:

12 months

100% New French Burgundy oak

PRODUCTION:

126 cases

CAVE TEMPERATURE:

61°F

RECOMMENDED CELLARING:

4 to 6 years