



Vintage Notes

UNFILTERED FINCH HOLLOW CHARDONNAY 2018

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 unfined and unfiltered so as to retain all the subtle flavor elements.

The 2018 vintage is a stunning rendition that truly celebrates the power, finesse, and nuance of Chardonnay. After aging 11 months in new French oak barrels and a complete malolactic fermentation, a full-bodied and layered wine emerged. It begins with an intense bouquet of peach and orange blossoms mixed with tropical pineapple. Fuji apple, pear, and hazelnut integrate with depth on the palate and lead the way to a decadent 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:

Unfined & Unfiltered

HARVEST DATES:

October 3, 2018

MALOLACTIC FERMENTATION:

100%

VARIETAL COMPOSITION:

100% Chardonnay

TECHNICAL DATA:

Alcohol: 14.8%

Total Acid: 6.3 g/l

pH: 3.63

BARREL AGING:

11 months

100% New French Burgundy oak

PRODUCTION:

249 cases

CAVE TEMPERATURE:

61°F

RECOMMENDED CELLARING:

4 to 6 years from vintage date