

*Winning wine from
World Tasting October 9th, 2010*

Tasting Notes



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2007 Finch Hollow Chardonnay

The Finch Hollow Chardonnay is made of grapes from a special vineyard called “Finch Hollow”. It is a small plot that in previous years was harvested by flocks of Finches and Black-birds. After the vineyard was netted and harvested, our winemaker, Dimitri Tchelistcheff, noted that it was a distinct terroir which contributed an intense tropical fruit character. In this unique setting the vines grow in shallow soil on a steep hillside. Year after year we are impressed with the Chardonnay from Finch Hollow. It is barrel fermented in new French oak, and sur-lie aged with weekly stirring. The result is a bright, sunshine yellow wine with floral aromas and ripe mouth-filling fruit - an elegant wine from an amazing harvest sure to make those you share it with feel privileged. This wine is ready to enjoy now, with ideal cellar conditions will continue to please through 2012.

Grapes:

100% Jarvis Estate

Harvest:

September 14th, 2007

Varietal Composition:

100% Chardonnay

Barrel Aging:

9 months

100% New French Burgundy Oak

Cave Fermentation:

61° F

Fining & Filtration:

Lightly fined & lightly filtered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.7%

Total Acid - 6.1 g/liter

pH - 3.5

Production:

400 cases



SILVER MEDAL



GOLD MEDAL
“Exceptional”
93 points



BEST of CLASS
JUDGE'S CHOICE

BOB ECKER, aka WINE DOG
“King of Modern California Chardonnays”