



Vintage Notes

ESTATE CHARDONNAY 2012

Cool breezes from the San Francisco Bay helped provide a long “hang time” for our 1,000 ft. high vineyards, allowing the grapes to mature to perfection. The full-bodied Estate Chardonnay spent nine months in new French oak barrels with sur-lie aging, yet remains crispy after light fining and filtration. A delightful golden hue and vibrant aromas of honeysuckle and tropical fruits welcome you. The aromas are followed by a refreshing Chardonnay that is striking by itself as an aperitif wine or to accompany food. Be confident in pairing this wine with your lighter dishes. This wine was ready to enjoy when released and should continue to drink beautifully for four to six years.

The grapes for all Jarvis wines are grown in our own hillside vineyards which were originally planted in 1985. The vineyards are 1,000 feet above Napa Valley four miles east of the city of Napa. The cool mountain growing region affords moderate temperatures for optimum ripening of grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

October 5, 2012;
October 9, 2012

VARIETAL COMPOSITION:

100% Chardonnay

BARREL AGING:

9 months
100% New French Burgundy oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Lightly fined & lightly filtered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.6%
Total Acid: 7.1 g/liter
pH: 3.57

PRODUCTION:

483 cases

RECOMMENDED CELLARING:

4 to 6 years



91 Points