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*Vintage Notes*

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## ESTATE CHARDONNAY 2016

Our 2016 Estate Chardonnay greets you in the glass with a delightful golden, straw-like hue and vibrant aromas of honeysuckle, tangy stone fruit and citrus. This wine spent eleven months in new French oak barrels with sur-lie aging, imparting subtle notes of toasted wood to complement its initial brightness.

This perfect kiss of oak results in a wine with a finish that is long, lusty and heady. As the wine playfully dances across the palate it transverses between refreshing and crisp, while being simultaneously rich and voluptuous as it coats the mouth fully from beginning to end.

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

**GRAPES:**

100% Jarvis Estate

**HARVEST DATES:**

September 27-28,  
2016

**VARIETAL COMPOSITION:**

100% Chardonnay

**BARREL AGING:**

11 months  
100% New French Burgundy oak

**CAVE TEMPERATURE:**

61o F

**FINING & FILTRATION:**

Lightly fined & lightly filtered

**MALOLACTIC FERMENTATION:**

100%

**TECHNICAL DATA:**

Alcohol: 14.2%  
Total Acid: 6.3 g/liter  
pH: 3.5

**PRODUCTION:**

479 cases

**RECOMMENDED CELLARING:**

4 to 6 years

**WINE ENTHUSIAST**

90 POINTS