



Vintage Notes

FINCH HOLLOW CHARDONNAY 2014

The Finch Hollow Chardonnay is made up of grapes from a very special vineyard called “Finch Hollow”. For several years after their planting, all our vineyards were open to flocks of Finches and Blackbirds that feasted on the grapes. Once we started netting our vineyards we were able to completely harvest them ourselves, and we noticed we got a lot more grapes from this particular vineyard. It had obviously been favored by the birds! Our winemaker at the time, 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 gentle 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 wine with colors of golden hay fields on a beautiful sunny day. Delicate but mouthwatering aromas lead to mouthfilling melon and apple flavors - an elegant wine from a remarkable harvest sure to make those you share it with feel privileged.

This wine is ready to enjoy upon release and will drink beautifully for four to six years from the year of vintage.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1985. 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 13, 2014

VARIETAL COMPOSITION:

100% Chardonnay

BARREL AGING:

10 months

100% New French Burgundy oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Lightly filtered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.8%

Total Acid: 6.0 g/liter

pH: 3.63

PRODUCTION:

1065 cases

RECOMMENDED CELLARING:

4 to 6 years from vintage date



96 Points
PLATINUM MEDAL
Superlative

Wine Spectator

91 Points
Outstanding