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Finch Hollow Chardonnay 2011

This Finch Hollow Chardonnay is made up of grapes from a special vineyard called “Finch Hollow”. For a few years after their planting, all our vineyards were open to flocks of Finches and blackbirds. After all our vineyards were netted and completely harvested by ourselves we noticed a lot more grapes from this particular vineyard. It had obviously been favored by the birds! Our Winemaker Consultant, 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 aromas of coconut and caramel leading to ripe mouth-filling lemon and apple flavors - an elegant wine from a remarkable harvest sure to make those you share it with feel privileged.

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 the grapes.

This wine was ready to enjoy when released and should continue to drink beautifully for four to six years.

Grapes:	Fining & Filtration:
100% Jarvis Estate	Lightly fined & lightly filtered
Harvest:	Malolactic Fermentation:
October 18, 2011	100%
Varietal Composition:	Technical Data:
100% Chardonnay	Alcohol - 14.8%
Barrel Aging:	Total Acid - 7.7 g/liter
9 months	pH - 3.74
100% New French Burgundy Oak	Production:
Cave Fermentation:	264 cases
61° F	