

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

Tasting Notes



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2007 Reserve Chardonnay

For the Reserve Chardonnay our Winemaker, Dimitri Tchelistcheff, had us use barrels from the unique Finch Hollow vineyard which has a distinct terroir. Taking the winemaking one step further bottled it unfinned and unfiltered so as to retain all the subtle flavor elements. This, along with aging 9 months in new French oak barrels and complete malo-lactic fermentation produced our most full-bodied wine with rich canary hues and true varietal essence that has an amazingly long, smooth finish gratifying even the red wine lover. This wine was ready to enjoy when released and should continue to drink beautifully for four to six years.

Grapes:

100% Jarvis Estate

Harvest:

September 14th, 2007

Varietal Composition:

100% Chardonnay

Barrel Aging:

9 months Sur-Lie (stirred weekly)

100% New French Burgundy Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfinned & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.7%

Total Acid - 6.5 g/liter

pH - 3.45

Production:

263 cases



GOLD MEDAL
"Exceptional"
94 points



SILVER MEDAL
SAN DIEGO
INTERNATIONAL
WINE COMPETITION