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## 2008 Reserve Chardonnay

The Reserve Chardonnay is made from the same barrels of wine as the Finch Hollow Chardonnay. The Finch Hollow is that vineyard which was preferred by the birds prior to its netting. Winemaker Consultant, Dimitri Tchelistcheff had us use wine from the top half of the barrels, a unique winemaking step that leads up to bottling it unfinned and unfiltered so as to retain all the subtle flavor elements. This along with aging 10 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 12th, 2008

**Varietal Composition:**

100% Chardonnay

**Barrel Aging:**

10 months

100% New French Burgundy Oak

**Cave Fermentation:**

61° F

**Fining & Filtration:**

Unfinned & Unfiltered

**Malolactic Fermentation:**

100%

**Technical Data:**

Alcohol - 14.8%

Total Acid - 6.7 g/liter

pH - 3.68

**Production:**

133 cases



92 Points



NORTHSIDE-SF

February 2011

“The Best Sonoma aroma and Napa nose?”

Fred McMillin

Jarvis Reserve Chardonnay 2008

BEST WHITE



GOLD MEDAL

“Exceptional”

93 points