



2970 Monticello Road Napa, CA 94558

Phone: (707) 255-5280 or (800) 255-5280 Fax: (707) 255-5282

www.jarviswines.com info@jarviswines.com

2007 Estate Chardonnay

Cool breezes from the San Francisco Bay insured a long “hang-time” for our mountain vineyards allowing the grapes to mature to perfection. Harvesting this Estate Chardonnay concluded in just under a month running the beginning of September through September 27th. The full-bodied Estate Chardonnay is a very versatile wine being rounded by eight months in new French oak barrels with sur-lie aging yet still crispy as a result of light fining and filtration. A delightful canary hue and vibrant aromas of honeysuckle and tropical fruits welcome you. They are followed by a refreshing Chardonnay this is striking by itself as an aperitif wine or accompanying food. Be confident in pairing this wine with your culinary delights. 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 7th - 27th, 2007

Varietal Composition:

100% Chardonnay

Barrel Aging:

8 months

100% New French Burgundy Oak

Cave Fermentation:

61° F

Fining & Filtration:

Lightly fined & lightly filtered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.5%

Total Acid - 6.1 g/liter

pH - 3.55

Production:

1,090 cases



SILVER MEDAL



SILVER MEDAL



GOLD MEDAL
“Exceptional”
91 points



SILVER MEDAL



SILVER MEDAL



SILVER MEDAL
SAN DIEGO
INTERNATIONAL
WINE COMPETITION