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Estate Chardonnay 2010

Cool breezes from the San Francisco Bay helped provide a long “hang-time” for our 1,000 ft. high vineyards, allowing the grapes to mature to perfection. The full-bodied Estate Chardonnay spent nine months in new French oak barrels with sur-lie aging, yet still crispy after light fining and filtration. A delightful golden hue and vibrant aromas of honeysuckle and tropical fruits welcome you. The aromas are followed by a refreshing Chardonnay that is striking by itself as an aperitif wine or to accompany food. Be confident in pairing this wine with your lighter dishes. This wine was ready to enjoy when released and should continue to drink beautifully for four to six years.

Grapes:

100% Jarvis Estate

Harvest:

October 18, 2010

Varietal Composition:

100% Chardonnay

Barrel Aging:

9 months

100% New French Burgundy Oak

Cave Fermentation:

61° F

Fining & Filtration:

Lightly fined & lightly filtered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.3%

Total Acid - 6.1 g/liter

pH - 3.68

Production:

101 cases