



Vintage Notes

2021 FINCH HOLLOW CHARDONNAY

Named after the native finches that love feasting on our chardonnay grapes, the ‘Finch Hollow’ vineyard is now protected with bird netting during each growing season—so that we can keep the delicious fruit for ourselves. Founding winemaker Dimitri Tchelistcheff originally noted that the Finch Hollow vineyard’s unique terroir produced elegant, voluptuous wine. His discovery led us to produce this special Chardonnay using our best fruit every year.

Our Chardonnay is fermented in new French oak barrels; following fermentation, we age it sur-lie with weekly stirring. We select our best barrels for the Finch Hollow, and the 2021 vintage is a luscious and textured Chardonnay, brimming with honeysuckle and hazelnut aromatics. On the palate, peach and melon flavors are supported by mouthwatering acidity. This polished and graceful wine is a show-stopper, replete with complexity from the first sip through the plush finish.

Jarvis wines are exclusively produced from our estate grown hillside vineyards, which were originally planted in 1986. The winery and vineyards are located in the Vaca mountain range, about 1,000 feet above the valley floor and four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

PROVENANCE:

100% Jarvis Estate

HARVEST DATES:

September 29th &
October 1st-5th, 2021

VARIETAL COMPOSITION:

100% Chardonnay

BARREL AGING:

12 months
100% New French Burgundy oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Lightly Filtered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.9%
Total Acid: 6.0 g/liter
pH: 3.53

PRODUCTION:

1100 cases

CLOSURE:

Natural Cork from Portugal