



2004 Cabernet Franc

Cabernet Franc as a varietal often goes unrecognized on its own due to its popular use in blended wines. But Dimitri Tchelistcheff, our Winemaker Consultant, considers our Cabernet Franc to be one of the best wines he produces; which makes it no surprise that this varietal is one of our most sought after. The Jarvis 2004 Cabernet Franc has a deep lavender brilliance in the glass which adds to the delight of the drinking experience. Twenty-three months of barrel aging in new French Nevers oak adds a hint of toasty vanilla to the lavender and cassis aromas of this wine. A delightful combination of spicy blueberry and black cherry flavors linger elegantly throughout the finish. This charming wine can be enjoyed immediately upon release, and because of its concentration of fruit and incredible structure should also age beautifully through 2012.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 6, 2004
Varietal Composition:	90% Cabernet Franc 10% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	23 months 100% New French Nevers Oak
Cave Temperature:	61°F
Fining & Filtration:	unfined unfiltered
Technical Data:	
Sugar at Harvest:	24.5° Brix
Alcohol:	14.2 %
Total Acid:	6.3 g/liter
pH:	3.78
Production:	474 Cases