



2004 *Lake William*

Lake William is the Cabernet Sauvignon blend which started out as a cellar mistake but is now a most sought after blend. It is named after the lake which borders and cools the estate vineyards that makes up the blend. Each vintage's varietal composition varies dependent on the blending of our Winemaker Consultant, Dimitri Tchelistcheff. The 2004 vintage of Lake William combines 49% Cabernet Sauvignon, 29% Cabernet Franc, 20% Merlot and 2% Petit Verdot. Twenty-three months of barrel aging in 100% new French Nevers oak adds a note of toasty vanilla to the rich red currant aroma and elegant berry flavors of this wine. For those who choose to cellar this wine, it should continue to develop beautifully through 2015.

Grapes:	100% Jarvis Estate
Harvest Dates:	September 24 - October 13, 2004
Varietal Composition:	49% Cabernet Sauvignon 29% Cabernet Franc 20% Merlot 2% Petit Verdot
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:	25° Brix
Alcohol:	14.5 %
Total Acid:	6.5 g/liter
pH:	3.83
Production:	923 Cases