

*First Release  
of a very special  
New Wine!*



## *Will Jarvis' Science Project from the 2007 Cabernet Franc Harvest*

A science project, commenced in the eighth grade, is the basis for this exciting new wine from Jarvis. Will Jarvis, son of the owners, picked the grapes and made a new Jarvis wine for his school project. Since it was an experiment he made just enough for a small barrel. After the wine was bottled and aged 10 years, and Will was finally old enough to taste it, he noted that its unique fruity taste had been retained all these years.

Will repeated his experiment in the Jarvis winery cave environment, again using small barrels. The fruity flavor so astounded Dimitri Tchelistcheff, our winemaker, that a new product was born. The 2007 Science Project has great finesse with soft but present tannins. It aged 9 months in small barrels and is ready to be enjoyed now. It will continue to develop beautifully with proper cellar conditions until 2012.

|                          |   |
|--------------------------|---|
| Grapes:                  | 100% Jarvis Estate                              |
| Harvest Dates:           | October 3, 2007                                 |
| Varietal Composition:    | 95% Cabernet Franc<br>5% Merlot                 |
| Malolactic Fermentation: | 100%  |
| Barrel Aging:            | 9 months<br>100% New French Oak - Small Barrels |
| Cave Temperature:        | 61°F  |
| Fining & Filtration:     | unfined<br>unfiltered                           |
| Technical Data:          |   |
| Sugar at Harvest:        | 25.3° Brix                                      |
| Alcohol:                 | 14.2 %  |
| Total Acid:              | 5.4 g/liter                                     |
| pH:                      | 3.78  |
| Production:              | 391 Cases                                       |

**2970 Monticello Road Napa, CA 94558**  
**Phone: (707) 255-5280 or (800) 255-5280 Fax: (707) 255-5282**  
**Website: jarviswines.com E-mail: info@jarviswines.com**