



Vintage Notes

CABERNET SAUVIGNON 2012

Our 2012 Cabernet Sauvignon was harvested from our hillside estate vineyards following a delightfully warm and lengthy growing season. The additional hang time on the vine is apparent upon first glance, with its dark ruby and purple hue that is absolutely inviting, with an enticingly eclectic bouquet of blackberry, mulberry, coriander, allspice and graphite. The vibrant and nuanced aromas lead to a mouth-filling and focused palate.

The palate is supple and refined, with notes of currant, black olive, cassis and forest floor – flavors that exude ‘classic’ Napa Valley Cabernet Sauvignon. The densely textured palate is balanced by its vibrant acidity, fine tannins and a long pure finish. It is a wine of stunning intensity, focus and depth. This wine was aged in 100% new French oak for 25-months prior to bottling, and underwent extended bottle aging in the Jarvis caves prior to release.

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

GRAPES:

100% Jarvis Estate

HARVEST DATES:

October 11 &
October 19-20, 2012

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

BARREL AGING:

25 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.5%
Total Acid: 6.8 g/liter
pH: 3.81

PRODUCTION:

998 cases

RECOMMENDED CELLARING:

Up to 10 years

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