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2005 Cabernet Sauvignon

Sometimes we just have to pay tribute to the weather gods. After an abundance of rain at the start of the growing season we enjoyed a relatively pleasant but mild summer here in the Napa Valley. While cooler than normal temperatures delayed bloom it also provided a longer “hang time” for the grapes. With the onset of a beautiful, warm Indian summer this nearly perfect weather produced fruit with just the right amount of sugar. Our 100% Cabernet Sauvignon has a deeply intense, ruby red color. After fermentation, an extended period of skin contact moderated the tannins in the wine achieving a smooth approachable character at an early age. This Cabernet Sauvignon was cave fermented, aged 2 years in new French Nevers oak barrels and was bottled unfiltered and unfined. With over 5 years of aging, this Cabernet, stored properly will age beautifully through 2016 but it’s also perfect for enjoying now.

The grapes for all Jarvis wines are grown in our own hillside vineyards which were planted in 1985. The vineyards are 1,000 feet above Napa Valley east of the city of Napa. The cool mountain growing region affords moderate temperatures for optimum ripening of the grapes.

Grapes:

100% Jarvis Estate

Harvest:

October 18th - October 20th, 2005

Varietal Composition:

100% Cabernet Sauvignon

Barrel Aging:

24 months

100% New French Nevers Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.5%

Total Acid - 6.4 g/liter

pH - 3.98

Production:

1,250 cases



GOLD MEDAL
“Exceptional”
92 points