



94 points  
Gold Medal

## 2003 Cabernet Sauvignon

The 2003 vintage is a remarkable 100% Cabernet Sauvignon wine that seduces you with its dark crimson color. Intense dried fruit aromas precede candied fruit and allspice. Medium tannins gracefully lead you on a journey of many nuance. Twenty-four months in new French Haute Futaie oak barrels adds a dimension of toasty vanilla. After bottling, the wine continued its development in the bottle for four years prior to its release, making it perfect for enjoyment now. With ideal storage, the 750ml bottles of this wine will continue to age beautifully through 2014.

**This wine received 94 points — Gold Medal from the Beverage Testing Institute!**

Grapes:	100% Jarvis Estate
Harvest Dates:	October 24 – 29, 2003
Varietal Composition:	100% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	24 months 100% New French Haute Futaie Oak
Cave Temperature:	61°F
Fining & Filtration:	unfined & unfiltered
Technical Data:	
Sugar at Harvest:	25.6° Brix
Alcohol:	14.5 %
Total Acid:	6.4 g/liter
pH:	3.84
Production:	1,023 Cases

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