



**96 points  
Platinum Medal  
Cellar Selection**

# *2003 Reserve Cabernet Sauvignon*

Our winemakers Dimitri Tchelistcheff, Ted Henry and William Jarvis only designate a wine as reserve when they feel it is extraordinary. The previous two Reserves were 1997 and 2001. This 2003 vintage is a wine of amazing finesse and grace. With a deep amethyst hue and a bouquet of clove and cherries, it is sure to intrigue you. Flavors of deep red berries are ample, and 25 months in new French Haute Futaie oak barrels adds nuances of toasty vanilla to tempt you even more. With over 4 years of bottle aging it is as smooth as silk. Ready to be enjoyed now, this wine will also continue to cellar well until 2015.

**This wine received 96 points — Platinum Medal and Cellar Selection  
from the Beverage Testing Institute!**

Grapes:	100% Jarvis Estate
Harvest Dates:	October 27 – 31, 2003
Varietal Composition:	100% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	25 months
	100% New French Haute Futaie Oak
Cave Temperature:	61°F
Fining & Filtration:	unfined & unfiltered
Technical Data:	
Sugar at Harvest:	25.2° Brix
Alcohol:	14.0 %
Total Acid:	6.3 g/liter
pH:	3.85
Production:	748 Cases

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