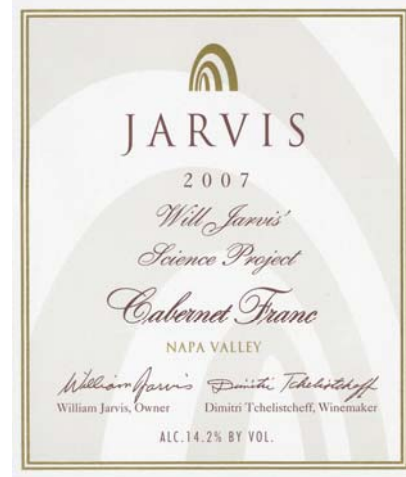




93 pts. *Wine Enthusiast*
92 pts. *Wine Spectator*



JARVIS Winery Releases Inaugural “Will Jarvis’ Science Project” Will Jarvis, Son of Winery Owners, Creates New Wine

(NAPA, Calif.) – **JARVIS**, producers of cave fermented, luxury premium Napa Valley wines, has announced the first release of the **Will Jarvis Science Project 2007**—a wine with a unique and interesting beginning.

Fourteen years ago **Will Jarvis**, the son of **William and Leticia Jarvis**, completed his Harker Boarding School eighth grade science project by making a red wine. He got special permission, selected the grapes and then made the wine, carefully aging the initial blend in a small two-gallon barrel at the foot of his dorm room bed. A decade later Will, now an adult, tried the wine with his parents. The resulting wine was so exceptional that an official release of a new wine called “Will Jarvis’ Science Project,” inspired by Will’s experiment, has been made.

“We didn’t know what to expect when we tried Will’s original Science Project blend a few years ago,” said Will’s father **William Jarvis, President of JARVIS**, “The outcome was sensational, though, and our Winemaker **Dimitri Tchelistcheff** agreed. So it was from Will’s original experiment that this new wine was born.”

Will repeated the experiment, this time in the JARVIS winery cave. The **Will Jarvis’ Science Project 2007** was aged nine months in small barrels and the resulting wine is elegant and soft yet nicely structured with balanced tannins. Just 391 cases were made. Suggested retail price \$105.

William and Leticia Jarvis acquired a Napa Valley home in the mid 1980s. With the assistance of world-renowned winemaker **Dimitri Tchelistcheff**, who continues as the JARVIS consulting winemaker, they spent a decade carefully developing the estate vineyards, followed by the winery which opened in 1995. Unlike other wineries, JARVIS is totally underground in a 45,000 square foot cave, an eco-friendly facility that houses fully operational wine production and cooperage as well as the winery offices and hospitality space. The focus on quality began in the vineyards when just four zones totaling 37 acres were cherry-picked from the 1,320 acre JARVIS Estate. Limited-production, luxury wines that total less than 9,000 cases annually are the result of this commitment to quality.

For more information about **JARVIS** or the **Will Jarvis’ Science Project** call **800-255-5280 ext. 155** or visit **www.jarviswines.com**.