

*Winning wine from
World Tasting October 9th, 2010*

Tasting Notes



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2006 Lake William

William Jarvis made the mistake of his career in 1993 during midnight pump-overs, when he accidentally pumped a third of a tank of Cabernet Franc into a tank of Cabernet Sauvignon. The experience was devastating, but after the fermentation completed the winemaker, Dimitri Tchelistcheff, who had not had much to say to William since the “accident”, said “this new Bordeaux blend” turned out “not that bad”. In fact, it kept getting better with age! It was enjoyed so much in the tasting room it became a sold-out product, and this blend has been made every year since. The grapes in the blend come from those vineyards cooled by the breezes off Lake William, hence the name.

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 24th - October 31st, 2006

Varietal Composition:

40% Cabernet Sauvignon, 32% Cabernet Franc,
25% Merlot, 3% Petit Verdot

Barrel Aging:

23 months

100% New French Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.8%
Total Acid - 5.9 g/liter
pH - 3.92

Production:

1280 cases



94 points
“Exceptional”
Cellar Selection

**WORLD WINE CHAMPIONSHIP AWARDS
GOLD MEDAL**