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2007 Lake William

The 2007 Lake William, follows in the footsteps of the 2006 Lake William, the winner of the famous World Tasting Event. Surely the 2007 with its sensational mouth feel could also win such an event. Those of you that missed out on the 2006 due to its short sales life time can now fully enjoy its replacement on our wine list.

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. This wine has gone through extended aging and released when our winemaker felt it was ready for you and your friends to enjoy. Best to consume within ten years.

Grapes:

100% Jarvis Estate

Harvest:

September 26th - October 15th, 2007

Varietal Composition:

39% Cabernet Sauvignon, 38% Merlot,
21% Cabernet Franc, 2% Petit Verdot

Barrel Aging:

23 months

100% New “Haute Futaie” French Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.7%

Total Acid - 6.3 g/liter

pH - 3.79

Production:

1427 cases