



Vintage Notes

MERLOT 2013

Setting the stage with its enchanting and intriguing deep amethyst hues, our 2013 Merlot is an exquisite and dynamic wine. On the nose, aromas of currant, juicy blackberry and mocha begin to envelop the senses before entry. Opulent flavors of cassis, black cherry and vanilla, accompanied by soft tannins and a silky mouth feel, allow this wine to stand out for its easy palatability and velvety texture.

Before bottling, the 2013 vintage was aged 19 months in new French Haute Futaie oak, which allowed the wine to integrate plum, black cherry and baking spice flavor characteristics into a wine that is especially food friendly, but also one that is able to be enjoyed on its own. It was bottled unfinned and unfiltered delivering delightful aromas and flavors upon entry, intertwined with a finish that is structured yet supple.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1985. The winery and vineyards are co-located in the Vaca Mountains of Napa, about 1,000 feet above the valley floor, just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATE:

September 26, 2013 &
October 1, 2013

VARIETAL COMPOSITION:

100% Merlot

BARREL AGING:

19 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfinned & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.7%
Total Acid: 6.2 g/liter
pH: 3.69

PRODUCTION:

1447 cases

RECOMMENDED CELLARING:

Up to 10 years from vintage date