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## *First Release of a Reserve Merlot!*

### *2007 Reserve Merlot*

Each year we pick each zone separately just when it is at the maximum potential. In 2007 the top eleven rows of grapes on our Tailings Vineyard, on the steepest and most shallow soils on the estate, were kept separate for this wine. Year after year these rows naturally struggle and produce the smallest berries with the most intense flavors. These are the berries that made this Reserve Merlot. The 2007 vintage is the first Reserve Merlot at Jarvis. Only when the wine-maker decides that the wine is extraordinary does it get the title of “reserve”. This wine is somewhat bigger in body than our usual Merlots and offers excellent balance with intense flavors. It is 100% Merlot, no blending desired. It was cave fermented, aged 20 months in new French oak and bottled unfiltered and unfined. This wine has been cave aged and was released when our winemaker felt it was ready for full enjoyment. Best to consume within ten years.

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 3rd, 2007

**Varietal Composition:**

100% Merlot

**Barrel Aging:**

20 months

100% New French “Haute Futaie” Oak

**Cave Fermentation:**

61° F

**Fining & Filtration:**

Unfined & unfiltered

**Malolactic Fermentation:**

100%

**Technical Data:**

Alcohol - 14.6%

Total Acid - 5.7 g/liter

pH - 3.77

**Production:**

305 cases



**GOLD MEDAL**  
**“Exceptional”**  
**95 points**



McMillin’s Picks  
Spring 2011  
“Fit for a King  
are the Picks for Spring”  
Jarvis Merlot Reserve 2007