



2970 Monticello Road Napa, CA 94558

Phone: (707) 255-5280 or (800) 255-5280 Fax: (707) 255-5282

www.jarviswines.com info@jarviswines.com

2006 Merlot

Each year we pick each zone when it is at its maximum potential. AS a result the 2006 Merlot harvest stretched from September 22nd to October 27th. Merlot is a varietal that does very well year after year our gentle sloping vineyards. It is a key varietal in the Lake William blend, contributing deep amethyst hues and elegant flavors. A select portion of Merlot is bottled as a varietal wine which has become on of our most sought after wines. Before bottling, the 2006 vintage was aged 18 months in new French Nevers oak, allowing the wine to integrate its red berry flavor characteristics into a wine particularly food friendly. We recommend enjoying this wine now through 2013.

Grapes:

100% Jarvis Estate

Harvest:

September 22nd - October 27th, 2006

Varietal Composition:

89.4% Merlot, 8.5% Cabernet Franc,
2.1% Petit Verdot

Barrel Aging:

18 months

100% New French Nevers Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.2%

Total Acid - 5.6 g/liter

pH - 3.92

Production:

593 cases



SILVER MEDAL



GOLD MEDAL



SILVER MEDAL



GOLD MEDAL
"Exceptional"
93 points

SAN FRANCISCO INTERNATIONAL WINE COMPETITION

SILVER MEDAL

