



2970 Monticello Road Napa, CA 94558

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

www.jarviswines.com info@jarviswines.com

First Release of a very special New Wine!

2007 Will Jarvis' Science Project

A science project, commenced in the eighth grade, is the basis for this exciting new wine from Jarvis. Will Jarvis, son of the owners, picked the grapes and made a new Jarvis wine for his school project. Since it was an experiment he made just enough for a small barrel. After the wine was bottled and aged 10 years, and Will was finally old enough to taste it, he noted that its unique fruity taste had been retained all these years.

Will repeated his experiment in the Jarvis winery cave environment, again using small barrels. The fruity flavor so astounded Dimitri Tchelistcheff, our winemaker, that a new product was born, The 2007 Science Project has great finesse with soft but present tannins. It aged 9 months in small barrels and is ready to be enjoyed now. It will continue to develop beautifully with proper cellar conditions until 2012.

Grapes:

100% Jarvis Estate

Harvest:

October 3rd, 2007

Varietal Composition:

95% Cabernet Franc, 5% Merlot

Barrel Aging:

8 months

100% New French Oak - Small Barrels

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.2%

Total Acid - 5.4 g/liter

pH - 3.78

Production:

391 cases



GOLD MEDAL
"Exceptional"
93 points



GOLD MEDAL
SAN DIEGO
INTERNATIONAL
WINE COMPETITION