



TEMPRANILLO 2013

This is the seventh vintage of Tempranillo produced by Jarvis Estate and it has already gained a devoted following. Dimitri Tchelistcheff, our longtime winemaking and viticulture consultant had a special feeling about the Tempranillo and thought that it would do well in our cool climate vineyards. He suggested planting just one acre of this early ripening grape. In Spanish, the word Tempranillo means “early”. True to its name, Tempranillo is the first of our red grapes to ripen and lets us know when it is time to net all of our vineyards against the birds!

The 2013 vintage of this wine enjoyed 11 months in French oak, followed by 6 months cave aging and is ready to enjoy now.

The grapes for all Jarvis wines are grown in our own hillside vineyards on the estate. The vineyards are about 1,000 feet above Napa Valley in the Vaca Mountains 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 24, 2013

VARIETAL COMPOSITION:

100% Tempranillo

BARREL AGING:

11 months
100% French “Haute Futaie” oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 13.2%
Total Acid: 5.5 g/liter
pH: 3.87

PRODUCTION:

782 cases

RECOMMENDED CELLARING:

5 to 7 years from vintage date