



2001 Cabernet Franc

2001 was clearly a most favorable year for wine in Napa and Cabernet Franc is one of our favorite grape varieties at JARVIS. Dimitri Tchelistcheff, our winemaker, considers our Cabernet Franc to be one of the best wines he produces, which makes it no surprise that this wine is one of the most sought after JARVIS wines made. Our vineyard location provides cool breezes from the San Francisco Bay, which allows our grapes a longer than usual "hang-time", and the opportunity to ripen to full perfection. The 2001 Cabernet Franc has a deep lavender brilliance in the glass which adds to the delight of the drinking experience. Nineteen months of barrel aging in new French Nevers oak adds a hint of toasty vanilla to the lush ripe fruit aromas of this wine, while a delightful combination of spicy blueberry and black cherry flavors linger elegantly throughout the finish. This charming wine can be enjoyed immediately upon release and because of its concentration of fruit and incredible structure this wine will age beautifully over the next 10 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 5, 2001
Varietal Composition:	87% Cabernet Franc 13% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	19 Months 100% new French Nevers oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	25.0° Brix
Alcohol:	14.5 %
Total Acid:	6.3 g/liter
pH:	3.9
Production:	712 cases