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2004 Cabernet Franc

Cabernet Franc as a varietal often goes unrecognized on its own due to its popular use in blended wines. But Dimitri Tchelistcheff, our Winemaker Consultant, considers our Cabernet Franc to be one of the best wines he produces; which makes it no surprise that this varietal is one of our most sought after. The Jarvis 2004 Cabernet Franc has a deep lavender brilliance in the glass which adds to the delight of the drinking experience. Twenty-three months of barrel aging, in new French Nevers oak adds a hint of toasty vanilla to the lavender and cassis aromas of this wine. A delightful combination of spicy blueberry and black cherry flavors linger elegantly throughout the finish. 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.

Grapes:

100% Jarvis Estate

Harvest:

October 6th, 2004

Varietal Composition:

90% Cabernet Franc, 10% Cabernet Sauvignon

Barrel Aging:

23 months

100% New French Nevers Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.2%

Total Acid - 6.3 g/liter

pH - 3.78

Production:

474 cases



GOLD MEDAL



GOLD MEDAL
“Exceptional”
91 points

WORLD WINE CHALLENGE
91 POINTS