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2006 Cabernet Franc

Cabernet Franc tends to be a varietal that often goes unrecognized on its own because of its extensive use in blended wines. Dimitri Tchelistcheff, our Winemaking Consultant, believes that with only modest blending the Cabernet Franc itself is one of the best wines he produces - making this a much sought after varietal. The Jarvis 2006 Cabernet Franc has a lavender color and enticing nose. Over 23 months of aging in new French Nevers Oak barrels adds a hint of toasty oak and vanilla to the plum and blackberry aromas of this wine. 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.

The grapes for all Jarvis wines are grown in our own hillside vineyards which were planted in 1985. The vineyards are 1,000 feet above Napa Valley four miles east of the city of Napa. The cool mountain growing region affords moderate temperatures for optimum ripening of the grapes.

Grapes:

100% Jarvis Estate

Harvest:

October 24th, 2006

Varietal Composition:

89% Cabernet Franc, 11% 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 - 14.8%

Total Acid - 5.8 g/liter

pH - 3.90

Production:

675 cases

