



1999 Cabernet Franc

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 location provides our vineyards with 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. In 1999 the growing season was extremely long and cool giving our grapes an even longer hang-time which further intensified their color and varietal flavor. Eighteen months of barrel aging in new French Nevers oak adds a hint of toasty vanilla to the lush ripe fruit aromas of this wine. This wine's delightful combination of spicy blueberry and black cherry flavors linger elegantly throughout the finish. The 1999 Cabernet Franc exhibits a soft approachability at an early age, so it is our favorite young wine, but due to its concentration of fruit and incredible structure this wine will age beautifully over the next 10 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	November 2, 1999
Varietal Composition:	100% Cabernet Franc
Malolactic Fermentation:	100%
Barrel Aging:	18 Months 100% new French oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	22.0° Brix
Alcohol:	13.0 %
Total Acid:	6.0 g/liter
pH:	3.6
Production:	275 cases