



1992 Cabernet Sauvignon

1992 was a very good year for California Cabernets in general, and especially for the inaugural release of JARVIS. Our extended growing season gives us the extra “hang time” which contributes to the rich, deep full bodied intensity and color of this wine. Enhanced by oak, the concentrated black cherry flavors and aromas combine with a soft velvety mouthfeel, yielding a long, rich finish, full of fruit and flavor. Drinkable now, with proper cellaring, this wine will continue to develop beautifully for the next 15 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	Sept. 21 – Oct. 8, 1992
Varietal Composition:	100% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	24 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	23.8° Brix
Alcohol:	13.9 %
Total Acid:	6.1g/liter
pH:	3.6

Production: