



1993 Cabernet Sauvignon

Our extended growing period at JARVIS can in some years make choosing our harvest time somewhat of a gamble. 1993 was one of those years. We chose to hold out for a few extra days of ripening for our Cabernet Sauvignon and were lucky enough to have harvested just before the fall rains. That extra “hang-time” 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. An extended period of skin contact moderated the tannin from these 100% Cabernet Sauvignon grapes making this wine very drinkable now, and with proper cellaring, it will continue to develop beautifully for the next 15 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 17, 1993
Varietal Composition:	100% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	20 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	22.4° Brix
Alcohol:	12.53 %
Total Acid:	7.4g/liter
pH:	3.65
Production:	2,440 cases