



## 1994 Cabernet Sauvignon

The 1994 vintage was an exceptional one for JARVIS Cabernet Sauvignon. A long Indian Summer allowed the 1994 Cabernet Sauvignon an even longer hang-time than usual, providing Dimitri Tchelistcheff, our winemaker, with grapes of maximum ripeness and complexity. Twenty-four months of aging in new French oak barrels provided the beautiful toasty vanilla character in the fruit intense aroma of this wine. Velvety richness and lush berry flavors on the palate lead to this wine's long elegant finish. Just after fermentation, this wine received an extended period of skin contact with moderated the tannin from these 100% Cabernet Sauvignon grapes so as to make this wine very drinkable now, and with proper cellaring it will continue to develop beautifully for the next 15 years.

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|--------------------------|----------------------------------|
| Grapes:                  | 100% Jarvis Estate               |
| Harvest Dates:           | October 28, 1994                 |
| Varietal Composition:    | 100% Cabernet Sauvignon          |
| Malolactic Fermentation: | 100%                             |
| Barrel Aging:            | 24 Months<br>100% New French Oak |
| Cave Temperature:        | 61°F                             |
| Fining & Filtration:     | Unfined<br>Unfiltered            |
| Technical Data:          |                                  |
| Sugar at Harvest:        | 23.1° Brix                       |
| Alcohol:                 | 13.5 %                           |
| Total Acid:              | 6.8g/liter                       |
| pH:                      | 3.54                             |
| Production:              | 4,432 cases                      |