



1995 Cabernet Sauvignon

1995 provided us with a nice long growing season. Warm temperatures through the end of October were moderated by the cool temperatures of our location providing our grapes a long “hang-time” for maximum ripeness and complexity. From this spectacular fruit, Dimitri Tchelistcheff, our winemaker, has crafted perhaps our best Cabernet Sauvignon to date. Twenty-three 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, which moderated the tannin so as to make 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:	November 1, 1995
Varietal Composition:	100% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	23 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	23.1° Brix
Alcohol:	12.9 %
Total Acid:	6.4g/liter
pH:	3.68
Production:	3,075 cases