



## 1997 Cabernet Sauvignon

Dimitri Tchelistcheff, our winemaker, has called 1997 “THE JARVIS VINTAGE OF THE CENTURY”. One of those rare vintages when the growing conditions are so perfect from budbreak to harvest that the vines produce grapes that winemakers dream of. Never before has Dimitri had such amazing Cabernet fruit to work with. 1997 is guaranteed to be a premium vintage for JARVIS Cabernet Sauvignon. This 100% Cabernet Sauvignon shows remarkable concentration of fruit from start to finish. Twenty-four months of aging in new French oak barrels contributes a beautiful toasty vanilla character to its rich fruit intense aroma. The exquisite depth and structure of this wine is surpassed only by its lush, velvety 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, however, with proper cellaring; it will continue to develop beautifully for the next 20 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	September 29, 1997
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:	13.15 %
Total Acid:	7.0g/liter
pH:	3.55
Production:	3,744 cases