



## *1993 Cabernet Sauvignon Reserve*

1993 was a small crop for JARVIS, 30% less than '92. Our extended growing season gave us extra "hang-time" which contributed to the rich, deep, full bodied intensity and color of this wine. One of the lots of Cabernet Sauvignon from the '93 vintage was deemed of reserve quality by our winemaker, Dimitri Tchelistcheff. Enhanced by new French oak barrels, this wine has concentrated black cherry and berry flavors and aromas. A rich, velvety mouthfeel, yields a long, rich finish, full of fruit and flavor. An extended period of skin contact and three years of bottle aging in the cave give this 100% Cabernet Sauvignon a soft approachability at an early age. With proper cellaring, Dimitri assures us that this wine will continue to develop beautifully for the next 15 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 1- 17, 1993
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:	22.3° Brix
Alcohol:	12.6 %
Total Acid:	6.7g/liter
pH:	3.6
Production:	400 cases