



1994 Cabernet Sauvignon Reserve

This “Reserve” wine further builds JARVIS’ reputation for outstanding Cabernet Sauvignon. Our 1994 Estate Cabernet Sauvignon was named by the Wine Enthusiast and the Beverage Testing Institute as one of the 100 best wines of the year. The Reserve wine described here was made from a small select lot of our Cabernet Sauvignon from the ‘94 vintage which was deemed of reserve quality by our winemaker, Dimitri Tchelistcheff. A long Indian summer that year allowed an even longer hang-time than usual providing grapes of maximum ripeness and complexity. Enhanced by new French oak barrels, the wine has a deep concentration of black cherry and berry flavors and aromas. A rich velvety mouthfeel yields a long, opulent 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:	November 2, 1994
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:	23.6° Brix
Alcohol:	13.9 %
Total Acid:	6.7g/liter
pH:	3.6
Production:	600 cases