



1996 Cabernet Sauvignon Reserve

Vintage 1996 began early in the Napa Valley with a wetter than normal winter, an early bud break, and ended with some very hot late-summer temperatures. High in the eastern mountains, at JARVIS, the cool breezes from the Bay Area helped to moderate these high summer temperatures giving us a nearly perfect year for Cabernet Sauvignon. The 1996 JARVIS Reserve Cabernet Sauvignon is a small select lot from the vintage found to be of "Reserve" quality by our winemaker, Dimitri Tchelistcheff. Aged in new French oak barrels for 2 years, a beautiful toasty aroma compliments the intense berry richness of this 100% Cabernet Sauvignon. Once in the bottle it received an additional 2 years of cave aging. It's rich concentrated fruit shows incredible elegance in its long finish. Just after fermentation the 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, will continue to develop beautifully for the next 15 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 9, 1996
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:	23.5° Brix
Alcohol:	14.1 %
Total Acid:	6.6g/liter
pH:	3.6
Production:	600 cases