



1997 Cabernet Sauvignon Reserve

The 1997 Reserve Cabernet Sauvignon is truly a legendary wine release from the "JARVIS VINTAGE OF THE CENTURY". Our winemaker Dimtri Tchelistcheff, described 1997 as "one of those rare vintages when the growing conditions are so perfect from budbreak to harvest that the vines produce grapes that winemaker's dream of". From this incredible harvest he selected specific lots to be of "Reserve" quality, to make what he describes as "the best wine of his career". Aged in new French oak barrels for over 2 years, this 100% Cabernet Sauvignon has a magnificent aroma reminiscent of sweet blackberries, cassis, and lavender. Once in bottle, this wine received an additional 3 years of cave aging. The rich concentrated fruit of this wine envelopes the palate and finishes with grand elegance. An extended period of skin contact after fermentation moderates the tannins making 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:	September 24-30,1997
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:	25.5° Brix
Alcohol:	14.4 %
Total Acid:	7.0g/liter
pH:	3.6
Production:	1,684 cases