



2001 Cabernet Sauvignon Reserve

Our winemaker Dimitri Tchelistcheff only designates a wine as reserve when he feels it is a truly extraordinary wine. Although our Cabernet Sauvignons have been stellar over the past several years, we have not had a Reserve Cabernet Sauvignon since the 1997 vintage. We think this 2001 Reserve may eventually surpass the benchmark year of 1997! This is a wine that as soon as you try it, you know you are experiencing something grand. With a deep bouquet of clove and black cherries, along with hints of cinnamon and bay, it is sure to pull you in. Flavors of cherries and red berries are full and ample and 26 months in new French Nevers Oak barrels adds nuances of toasty cinnamon to intrigue you even more. This is a huge wine that has a great deal of finesse as it spent over 3 years bottle aging – it is as smooth as silk. Ready for consumption now, this wine will also continue to age for 15 years in ideal storage conditions

This wine scored 94 points – Exceptional by the BTI (Beverage Testing Institute)!

Grapes:	100% Jarvis Estate
Harvest Dates:	October 4 - 15, 2001
Varietal Composition:	100% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	26 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	25.6° Brix
Alcohol:	14.8 %
Total Acid:	6.5g/liter
pH:	3.81
Production:	1,360 cases