



1993 *Lake William*

The 1993 Lake William Blend is composed of the two vineyards bordering on our large Lake William and cooled by its breezes. The blend is predominantly Cabernet Sauvignon but has a healthy 36% Cabernet Franc. 1993 was a small crop for JARVIS, 30% less total crop 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. Enhanced by French oak from Bordeaux, the concentrated blueberry, violet, and cassis flavors and aromas combine with a soft velvety mouthfeel, to yield a finish, full of fruit and flavor. This blend is ideal for drinking as a young wine, and in fact has a very charming freshness about it. With proper cellaring, this wine will continue to develop beautifully for the next 10 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	Sept. 29 - Oct. 1, 1993
Varietal Composition:	64% Cabernet Sauvignon 36% Cabernet Franc
Malolactic Fermentation:	100%
Barrel Aging:	16 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	23.1° Brix
Alcohol:	12.9 %
Total Acid:	7.1 g/liter
pH:	3.5
Production:	650 cases