



1996 *Lake William*

Lake William is a proprietary blend named after the lake which borders and cools the two estate vineyards which provide the grapes for this blend. The 1996 Lake William is a delightful blend of Cabernet Sauvignon, Cabernet Franc, and Merlot. This wine has an aroma rich in violets, fresh blueberries, and toasty vanilla. A lush combination of blueberry and cassis flavors are complimented by a lush velvety finish. This blend has a very charming freshness about it and is ideal for drinking as a young wine. However, with proper cellaring, this wine will continue to develop beautifully for the next 10 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 7-17, 1996
Varietal Composition:	37% Cabernet Sauvignon 25% Cabernet Franc 38% Merlot
Malolactic Fermentation:	100%
Barrel Aging:	15 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	23.8° Brix
Alcohol:	13.4 %
Total Acid:	6.7 g/liter
pH:	3.59
Production:	756 cases