



1997 *Lake William*

Dimitri Tchelistcheff, our winemaker, has called 1997 “THE JARVIS VINTAGE OF THE CENTURY”. One of those rare vintages when the growing conditions are so perfect from budbreak to harvest that the vines produce grapes that winemakers dream of. 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 blend of the Lake William varies from vintage to vintage dependent on the blending preferences of our winemaker, Dimitri Tchelistcheff. The 1997 Lake William welcomes the delightful addition of our first harvest of Petit Verdot to its harmonious blend of Cabernet Sauvignon, Cabernet Franc, and Merlot. This wine has an aroma rich in violets, fresh blueberries, and toasty vanilla. An intense 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:	Sept. 10 to Oct. 2, 1997
Varietal Composition:	46% Merlot 32% Cabernet Sauvignon 20% Cabernet Franc 2% Petit Verdot
Malolactic Fermentation:	100%
Barrel Aging:	14 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	23.6° Brix
Alcohol:	14.1 %
Total Acid:	6.5 g/liter
pH:	3.6
Production:	1,508 cases