



## 1998 *Lake William*

Lake William is a Cabernet Sauvignon blend named after the lake which borders and cools the two estate vineyards which provide the grapes for this blend. The actual blend of the Lake William varies from vintage to vintage dependent on the blending preferences of our winemaker, Dimitri Tchelistcheff. This 1998 Lake William is a harmonious combination of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot. It's 20 months of barrel aging in 100% new French Nevers oak adds a note of toasty vanilla to the elegant berry and cassis flavors of this wine. This Lake William blend has a very charming freshness that makes it ideal for drinking as a young wine. However, with proper cellaring, this wine will continue to develop beautifully for the next 5 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	Oct. 18 to Nov. 9, 1998
Varietal Composition:	62% Cabernet Sauvignon 28% Merlot 5% Cabernet Franc 5% Petit Verdot
Malolactic Fermentation:	100%
Barrel Aging:	20 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	24.0° Brix
Alcohol:	13.4 %
Total Acid:	6.3g/liter
pH:	3.7
Production:	524 cases