



2000 Lake William

Lake William is a blend of Cabernet Sauvignon, Cabernet Franc, Merlot, and Petit Verdot. To maintain its consistently delightful character from year to year, our winemaker, Dimitri Tchelistcheff varies slightly the percentage of each varietal used in this blend from vintage to vintage. Eighteen months of barrel aging in 100% new French Nevers oak adds a note of toasty vanilla to aromas of cassis, cocoa, and anise. The bright flavors of the 2000 Lake William linger on the palate reminiscent of ripe cherries and chocolate. This wine has a very charming freshness that makes it ideal for drinking as a young wine. For those that choose to cellar this wine, it will continue to develop beautifully for the next 5 years.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 23-26, 2000
Varietal Composition:	22% Cabernet Sauvignon 33% Merlot 33% Cabernet Franc 12% Petit Verdot
Malolactic Fermentation:	100%
Barrel Aging:	18 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	23.0° Brix
Alcohol:	13.5 %
Total Acid:	6.2g/liter
pH:	3.8
Production:	1045 cases