



2001 *Lake William*

Lake William is a Cabernet Sauvignon blend named after the lake which borders and cools the estate vineyards that grow this blend. The varietal content of the Lake William varies from vintage to vintage dependent on the blending of our winemaker, Dimitri Tchelistcheff. The 2001 Lake William combines 52% Cabernet Sauvignon, 30% Cabernet Franc, 16% Merlot, and 2% Petit Verdot. Eighteen months of barrel aging in 100% new French Nevers oak adds a note of toasty vanilla to the rich cassis aroma and elegant berry flavors of this wine. This wine has a very charming freshness that makes it ideal for drinking as a young wine. For those who choose to cellar this wine, it will continue to develop beautifully through 2012.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 3-18, 2001
Varietal Composition:	52% Cabernet Sauvignon 30% Cabernet Franc 16% Merlot 2% 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:	24.5° Brix
Alcohol:	14.4 %
Total Acid:	6.3g/liter
pH:	3.8
Production:	1045 cases