



2002 *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. This 2002 Lake William combines 31% Cabernet Sauvignon, 37% Cabernet Franc, 21% Merlot, 6% Petit Verdot and 5% Malbec. Twenty months of barrel aging in 100% new French Nevers oak adds a note of toasty vanilla to the rich violet aromas and elegant blackberry flavors of this wine. 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, the 750ml full size bottles should continue to develop beautifully through 2012.

Grapes:	100% Jarvis Estate
Harvest Dates:	Oct 16- Nov 5, 2002
Varietal Composition:	31% Cabernet Sauvignon 37% Cabernet Franc 21% Merlot 6% Petit Verdot 5% Malbec
Malolactic Fermentation:	100%
Barrel Aging:	20 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	24.9° Brix
Alcohol:	14.0 %
Total Acid:	6.2g/liter
pH:	3.8
Production:	1556 cases