



JARVIS

2003 Lake William

Lake William is a Cabernet Sauvignon blend named after the lake which borders and cools the estate vineyards that contribute to the wine's final blend. Each vintage's varietal composition varies dependent on the blending of our winemaker, Dimitri Tchlistcheff. The 2003 vintage of Lake William combines 39% Cabernet Sauvignon, 35% Cabernet Franc, 22% Merlot, 2% Petit Verdot and 2% Malbec. Twenty months of barrel aging in 100% new French Nevers oak adds a note of toasty vanilla to the rich red currant aroma and elegant berry flavors of this wine. For those who choose to cellar this wine, it will continue to develop beautifully through 2014.

This wine received 94 pts – Exceptional Gold Medal from the Beverage Testing Institute!

Grapes:	100% Jarvis Estate
Harvest Dates:	Sept 23 rd – Oct 30 th , 2003
Varietal Composition:	39% Cabernet Sauvignon 35% Cabernet Franc 22% Merlot 2% Petit Verdot 2% 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:	26.0° Brix
Alcohol:	14.0 %
Total Acid:	6.4g/liter
pH:	3.8
Production:	978 cases