



JARVIS

2001 Merlot

2001 proved to be an incredible vintage for JARVIS wines. As a general rule our Merlots offer a rare, fully varietal flavor. But near perfect weather conditions produced the most flavor intense Merlot our winemaker Dimitri Tchelistcheff has ever worked with. This 100% Merlot was barrel aged for 18 months in new French Nevers oak. Once bottled, his wine spent an additional 2 years in the cave aging to perfection. This wine is as seductive as it gets with its rich aromas of spicy black fruit and toasty vanilla and a rich cherry and chocolate finish that lingers long on the palate. Although very approachable and ready for enjoyment upon release, with proper aging this wine should continue to mature beautifully through 2009.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 5, 2001
Varietal Composition:	100% Merlot
Malolactic Fermentation:	100%
Barrel Aging:	18 Months 100% New French Oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	25.0° Brix
Alcohol:	15.5 %
Total Acid:	6.7 g/liter
pH:	3.8
Production:	595 cases