



2002 Merlot

As a general rule JARVIS Merlots offer a rare concentration of true varietal flavor. This 2002 Merlot was rated 90 points “Exceptional” by the Beverage Testing Institute. Our winemaker Dimitri Tchelistcheff chose to barrel age this 100% Merlot in new French Nevers oak for eighteen months. Once bottled it spent an additional 2 years in the cave, aging to perfection. This seductive wine is rich in aromas of dark cherries, cassis, and toasty vanilla. Flavors of sweet cherries and chocolate linger long into the finish.. Although very approachable and ready for enjoyment upon release, with proper aging this wine should continue to mature beautifully through 2010.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 8, 2002
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:	26.2° Brix
Alcohol:	14.7 %
Total Acid:	5.8 g/liter
pH:	3.9
Production:	496 cases