



## 2003 Merlot

This JARVIS Merlot offers the same rare concentration of true varietal flavor as our previous highly rated years of Merlot. Winemaker Dimitri Tchelistcheff barrel aged this Merlot in new French Nevers oak for twenty months. Once bottled he gave it an additional year of cave aging.

This seductive wine has aromas of dark cherries, cassis, and exotic flowers. Rich flavors of sweet cherries and chocolate linger long into the toasty vanilla finish. Although very approachable and ready for enjoyment upon release, with proper aging this wine should continue to mature beautifully through 2011. Available only at the winery.

Grapes:	100% Jarvis Estate
Harvest Dates:	Septmeber 23 -October 30, 2003
Varietal Composition:	87% Merlot 8% Malbec 5% Petit Verdot
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:	14.5 %
Total Acid:	6.3 g/liter
pH:	3.84
Production:	345 cases