



Vintage Notes

CABERNET FRANC 2011

Often known as a blending wine, the Cabernet Franc with its delightful lavender color, tends to be overlooked as the wonderfully food friendly wine that it is. The Cabernet Franc vine does particularly well in our Napa micro climate making this a much sought after varietal. Herb and spice aromas with soft plum, undertones lead you to fresh fruit flavors of blackberry and blueberry

Aging twenty-three months in new French Nevers oak barrels added hints of toasty oak and vanilla to the berry and floral aromas of this wine. Having been cave aged, this wine was released when our winemaker, Ted Henry, felt it was ready for full enjoyment. Best to consume within ten years.

The grapes for all Jarvis wines are grown in our own hillside vineyards which were originally planted in 1985. The vineyards are 1,000 feet above Napa Valley four miles east of the city of Napa. The cool mountain growing region affords moderate temperatures for optimum ripening of grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATE:

October 26 &
October 28, 2011

VARIETAL COMPOSITION:

95% Cabernet Franc
5% Cabernet Sauvignon

BARREL AGING:

23 months
100% New French Nevers oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.8%
Total Acid: 5.9 g/liter
pH: 3.89

PRODUCTION:

557 cases

RECOMMENDED CELLARING:

Up to 10 years



94 Points
GOLD MEDAL
Exceptional