



Vintage Notes

CABERNET FRANC 2008

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-one 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 on the estate. The vineyards are 1000 feet above Napa Valley in the Vaca Mountains just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum

GRAPES:

100% Jarvis Estate

HARVEST DATE:

September 10, 2008

VARIETAL COMPOSITION:

100% Cabernet Franc

BARREL AGING:

21 months
100% New French Nevers oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.8%
Total Acid: 6.5 g/liter
pH: 3.75

PRODUCTION:

460 cases

RECOMMENDED CELLARING:

Up to 10 years



“Excellent”
91 Points