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2003 Reserve Cabernet Sauvignon

Our winemakers Dimitri Tchelistcheff, Ted Henry and William Jarvis only designate a wine as reserve when they feel it is extraordinary. The previous two Reserves were 1997 and 2001. This 2003 vintage is a wine of amazing finesse and grace. With a deep amethyst hue and a bouquet of cloves and cherries. It is sure to intrigue you. Flavors of deep red berries are ample, and 25 months in new French Haute Futaie oak barrels adds nuances of toasty vanilla to tempt you even more. With over 4 years of bottle aging it is as smooth as silk. This wine has gone through extended cave aging and released when our winemaker felt it was ready for you and your friends to enjoy. Best to consume within ten years from harvest.

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 the grapes.

Grapes:

100% Jarvis Estate

Harvest:

October 27th - 31st, 2003

Varietal Composition:

100% Cabernet Sauvignon

Barrel Aging:

25 months

100% New French Haute Futaie Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.0%

Total Acid - 6.3 g/liter

pH - 3.85

Production:

748 cases



SILVER MEDAL
SAN DIEGO
INTERNATIONAL
WINE COMPETITION



China Wine Award
GOLD MEDAL



*** Beverage Testing Institute**
PLATINUM MEDAL
"Exceptional"
Cellar Selection
96 points

* Beverage Testing Institute, Chicago, IL.

A prestigious institute independent of the wine industry that does completely blind tastings.