



Vintage Notes

CABERNET SAUVIGNON 2007

The 2007 vintage is a remarkable 100% Cabernet Sauvignon wine that seduces you with its dark crimson color and intense dried fruit aromas of candied fruit and allspice. Medium tannins gracefully lead you on a journey with many a nuance. Twenty-five months in new French Haute Futaie oak barrels adds a dimension of toasty vanilla. After bottling, the wine continued its development in the bottle three years prior to release, making it perfect for enjoyment now. 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 grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

October 8th through
October 15th, 2007

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

BARREL AGING:

25 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.1%
Total Acid: 6.4 g/liter
pH: 3.83

PRODUCTION:

1077 cases

RECOMMENDED CELLARING:

Up to 10 years



95 Points
Cellar Selection



93 Points
GOLD METAL
Cellar Selection