



Vintage Notes

LAKE WILLIAM 2010

The 2010 Lake William follows in the footsteps of its sensational predecessors. William Jarvis made the mistake of his career in 1993, during midnight pump-overs, when he accidentally pumped a third of a tank of Cabernet Franc into a tank of Cabernet Sauvignon. The experience was devastating, but after the fermentation was complete, the winemaker Dimitri Tchelistcheff, who had not had much to say to William since the accident, said “this new blend turned out not that bad”. In fact, it kept getting better with age! It was enjoyed so much in the tasting room that this blend has been made every year since. The grapes in the blend come from those vineyards cooled by the breezes off Lake William, hence the name. This wine has gone through extended aging and is only released once our winemaker feels it is ready for you and your friends to enjoy. Best to enjoy within ten to twelve years from the vintage date.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1985. The winery and vineyards are co-located in the Vaca Mountains of Napa, about 1,000 feet above the valley floor, just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

October 20 - October 22,
& November 5, 2010

VARIETAL COMPOSITION:

36% Cabernet Sauvignon
32% Cabernet Franc
27% Merlot
5% Petit Verdot

BARREL AGING:

23 months
100% New French oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 13.8%
Total Acid: 5.9 g/liter
pH: 3.73

PRODUCTION:

555 cases

RECOMMENDED CELLARING:

10 to 12 years from vintage date



93 Points
GOLD MEDAL
Exceptional