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## Vintage Notes

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### 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*