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2004 Lake William

Lake William is the Cabernet Sauvignon blend which started out as a cellar mistake but is now a most sought after blend. It is named after the lake which borders and cools the estate vineyards that makes up the blend. Each vintage's varietal composition varies dependent on the specific blending of our Winemaker. The 2004 vintage of Lake William combines 49% Cabernet Sauvignon, 29% Cabernet Franc, 20% Merlot and 2% Petit Verdot. Twenty-three months of barrel aging in 1005 new French Nevers oak adds a note of toasty vanilla to the rich red currant aroma and elegant berry flavors of this wine. This wine has gone through extended 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:

September 24th - October 11th, 2004

Varietal Composition:

49% Cabernet Sauvignon, 29% Cabernet Franc,
20% Merlot, 2% Petit Verdot

Barrel Aging:

23 months

100% New French Nevers Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.5%

Total Acid - 6.5 g/liter

pH - 3.83

Production:

923 cases



* Beverage Testing Institute
GOLD MEDAL
"Exceptional"
94 points



**GOLD
MEDAL**



**SILVER
MEDAL**



**SILVER
MEDAL**



**SILVER
MEDAL**

* Beverage Testing Institute, Chicago, IL.

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