



2970 Monticello Road Napa, CA 94558

Phone: (707) 255-5280 or (800) 255-5280 Fax: (707) 255-5282

www.jarviswines.com info@jarviswines.com

Lake William 2005

William Jarvis made the mistake of his life 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 completed the winemaker, Dimitri Tchelistcheff, said “This new ‘Bordeaux blend’ turned out ‘not that bad.’” In fact, it kept getting better with age! It was enjoyed so much in the tasting room it became a sold-out product, and 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 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

Fining & Filtration:

Unfined & unfiltered

Harvest:

October 3rd, 2005

Malolactic Fermentation:

100%

Varietal Composition:

39% Cabernet Sauvignon, 34% Cabernet Franc,
24% Merlot, 3% Petit Verdot

Technical Data:

Alcohol - 14.8%
Total Acid - 5.1 g/liter

Barrel Aging:

23 months

pH - 3.69

Production:

100% New French Haute Futaie Oak

467 cases

Cave Fermentation:

61° F

** Beverage Testing Institute*



GOLD MEDAL

“Exceptional”

Cellar Selection

95 points

** Beverage Testing Institute, Chicago, IL.*

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