



Vintage Notes

MERLOT 2010

Merlot, with its flavors of cassis and black cherry, accompanied by soft tannins and silky mouth feel, stands out as a very easy drinking wine. This is a varietal that does very well, year after year, on our gentle sloping vineyards. As a key component in our Lake William blend, Merlot contributes deep amethyst hues and dark berry flavors.

Our Merlot 2010 is 100% Merlot! Each year we set aside a select portion of Merlot to be bottled on its own as a varietal wine, which today has become one of the most sought after Jarvis wines.

Before bottling, the 2010 vintage was aged 21 months in new French Haute Futaie oak, which allowed the wine to integrate its plum, black cherry and spice flavor characteristics into a wine that is especially food friendly. It was bottled unfinned and unfiltered delivering these delightful flavors intertwined with a hint of toasty vanilla on the finish. This wine was cave aged and was then released when our winemaker determined it was ready for full enjoyment. Best to consume five to 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 DATE:

October 20, 2010

VARIETAL COMPOSITION:

100% Merlot

BARREL AGING:

21 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfinned & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.2%
Total Acid: 6.7 g/liter
pH: 3.63

PRODUCTION:

621 cases

RECOMMENDED CELLARING:

Up to 10 years



92 Points
GOLD MEDAL
Cellar Selection



94 Points
GOLD MEDAL
"Exceptional"