



2970 Monticello Road Napa, CA 94558

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

www.jarviswines.com info@jarviswines.com

2005 Merlot

This year’s Merlot harvest stretched from September 26th to October 19th due to the fact that we picked each zone when it was at its maximum potential. Merlot is a varietal that does very well year after year on our gentle sloping vineyards. It is often a key varietal in the Lake William blend, contributing deep amethyst hues and elegant flavors. Another small portion of Merlot was bottled by itself as a varietal wine. Before bottling, this 2005 vintage aged 18 months in new French Nevers oak allowing the wine time to integrate its red berry flavor characteristics into a wine particularly food friendly. This wine has been cave aged and was released when our winemaker felt it was ready for full enjoyment. 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:

September 26th - October 19th, 2005

Malolactic Fermentation:

100%

Varietal Composition:

81% Merlot, 13% Cabernet Franc,
6% Cabernet Sauvignon

Technical Data:

Alcohol - 14.5%
Total Acid - 7.0 g/liter
pH - 3.69

Barrel Aging:

18 months

Production:

100% New French Nevers Oak

358 cases

Cave Fermentation:

61° F



**DOUBLE
GOLD MEDAL**



McMillin’s Picks
1st PLACE-Unlimited
price ranges for reds
SUPER



** Beverage Testing Institute*
**“Exceptional”
92 points**

** Beverage Testing Institute, Chicago, IL.*

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