

# 2970 Monticello Road Napa, CA 94558

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# Merlot 2008

100% Merlot, not blended! This is a varietal that does very well, year after year, on our gentle sloping vineyards. It is a key varietal in the Lake William blend, contributing deep amethyst hues and elegant flavors. From the four different pickings a select portion of Merlot is bottled as a varietal wine which has become one of the most sought after Jarvis wines. Before bottling, the 2008 vintage was aged 20 months in New French Haute Futaie oak, allowing the wine to integrate its red berry flavor characteristics into a wine that is particularly food friendly. It is bottled unfined and unfiltered delivering wonderful flavors of ripe dark cherries, chocolate, cassis and exotic flowers. This wine was cave aged and was then 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

#### Harvest:

September 8th - October 2nd, 2008

#### **Varietal Composition:**

100% Merlot

## **Barrel Aging:**

20 months

100% New French Haute Futaie Oak

#### **Cave Fermentation:**

61° F

# Fining & Filtration:

Unfined & unfiltered

## **Malolactic Fermentation:**

100%

#### **Technical Data:**

Alcohol - 14.6%

Total Acid - 5.9 g/liter

pH - 3.72

## **Production:**

273 cases

\* Beverage Testing Institute
GOLD MEDAL
"Exceptional"
93 points

