



Vintage Notes

PETIT VERDOT 2010

Petit Verdot is a delicate fruit that requires extra care in the vineyard and its smaller sized berries impart an intense dark fruit flavor and deep color. It has traditionally been used in winemaking as a blending agent and has long been an important element of our Lake William blend. However, our Petit Verdot wine has developed a devoted following for its own qualities as a stand-alone varietal. This 2010 wine was bottled with 85% Petit Verdot and 15% Merlot providing you a robust, but well-rounded tasting experience.

This Petit Verdot has a rich eggplant color. Aging it for twenty-four months in new French oak contributes to its smooth and long finish. 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 vintage date.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1985. The winery and vineyards are co-located in the Vaca Mountains of Napa, about 1,000 feet above the valley floor, just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATE:

October 22 &
November 5, 2010

VARIETAL COMPOSITION:

85% Petit Verdot
15% Merlot

BARREL AGING:

24 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 13.4%
Total Acid: 5.8 g/liter
pH: 3.81

PRODUCTION:

151 cases

RECOMMENDED CELLARING:

Up to 10 years from vintage date



90 Points
GOLD MEDAL
Exceptional