



Vintage Notes

SCIENCE PROJECT 2011

It's exciting to imagine that a young boy's 8th grade science project could turn into a world-class wine, but that's exactly how this wine began! Many years ago, Will Jarvis, son of the owners, made wine for his 8th grade science project. Because it was an experiment, Will picked only enough grapes to produce one small barrel of wine. After it was bottled and had aged ten years, Will was old enough to taste the wine and happily noted that its unique, fruity taste had been preserved through the years. Encouraged by his early success, Will repeated his experiment in the Jarvis winery cave environment, again using small barrels. The robust fruit flavor so astounded our winemaker, Dimitri Tchelistcheff, that a new wine was born. With fresh, fruit forward flavor, this wine is intended to be enjoyed at an early age. This wine was cave aged and released when our winemaker determined it was ready to enjoy.

The grapes for all Jarvis wines are grown in our own hillside vineyards on the estate. The vineyards are 1000 feet above Napa Valley in the Vaca Mountains 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 DATES:

October 26 &
October 28, 2011

VARIETAL COMPOSITION:

95% Cabernet Franc
5% Merlot

BARREL AGING:

12 months
100% New French oak - small barrels

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.4%
Total Acid: 5.7 g/liter
pH: 3.89

PRODUCTION:

133 cases

RECOMMENDED CELLARING:

Up to 10 years



94 Points
Cellar Selection



92 Points
GOLD MEDAL
Exceptional