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2008 Will Jarvis' Science Project

Will Jarvis' Science Project started out as just that - a "science project". But what started out as an eighth grade school project turned out to be one of the best and most popular wines that we make. Will Jarvis, son of the owners, picked the grapes and made a new Jarvis wine as an experiment. Since it was an experiment he made just enough for a small barrel. After the wine was bottled and had aged 10 years, Will was finally old enough to taste it - and noted that its unique fruity taste had been retained all those years. Will repeated his experiment in the Jarvis winery cave environment, again using small barrels. The fulsome fruity taste so astounded Dimitri Tchelistcheff, our winemaker, that a new product was born. This is our second bottling of this outstanding wine. 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.

Grapes:

100% Jarvis Estate

Harvest:

September 29th, 2008

Varietal Composition:

95% Cabernet Franc, 5% Merlot

Barrel Aging:

9 months

100% New French Oak - Small Barrels

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.7%

Total Acid - 6.7 g/liter

pH - 3.74

Production:

406 cases



GOLD MEDAL



**SILVER
MEDAL**



"Exceptional"
94 points

**WORLD WINE CHAMPIONSHIP
GOLD MEDAL**