

Vintage Notes:

TEMPRANILLO 2011

This is the fifth vintage of Tempranillo produced by Jarvis Estate and it has already gained a devoted following. Dimitri Tchelistcheff, our longtime winemaking and viticulture consultant had a special feeling about the Tempranillo and thought that it would do well in our cool climate vineyards. He suggested planting just one acre of this early ripening grape. In Spanish, the word Tempranillo means "early". True to it's name, Tempranillo is the first of our red grapes to ripen and lets us know when it is time to net all of our vineyards against the birds!

The 2011 vintage of this wine enjoyed 12 months in French oak, followed by nearly 9 months cave aging and is ready to enjoy now.

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 DATE:

October 19, 2011

VARIETAL COMPOSITION:

100% Tempranillo

BARREL AGING:

12 months 100% French"Haute Futaie" oak (60% new)

CAVE TEMPERATURE:

61° F

FINING & FILTRATION: Unfined & unfiltered

Ommed & unimered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 13.9% Total Acid: 5.6 g/liter pH: 3.94

PRODUCTION:

209 cases

RECOMMENDED CELLARING:

Up to 10 years





Beverage Tasting Institute 90 Points