



Vintage Notes

2014 CABERNET FRANC

Cabernet Franc, with its lavender color and enticing nose, continues to be one of our favorite varieties. Often used for blending, it is also a delightful stand-alone wine, and this 2014 vintage continues our tradition of producing it as a 100% varietal blend.

An ideal food pairing wine, our 100% Cabernet Franc is aged for 23 months in new French oak barrels. This wine showcases aromas of dusty rose petal with bright juicy blackberry and pepper spiced chocolate notes.

The grapes for all Jarvis wines are grown on hillside vineyards, which were originally planted in 1986. The winery and vineyards are located on the Vaca Mountain, about 1,000 feet above the valley floor and four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

PROVENANCE:

100% Jarvis Estate

HARVEST DATE:

September 24, 2014

VARIETAL COMPOSITION:

100% Cabernet Franc

BARREL AGING:

23 months
100% New French oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & Unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 13.9%
Total Acid: 6.1 g/liter
pH: 3.7

PRODUCTION:

1160 cases

RECOMMENDED CELLARING:

Up to 10 years from vintage date