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## *Vintage Notes*

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### 2015 CABERNET FRANC

Deep crimson red and enticing on the nose, our Cabernet Franc remains a cherished Jarvis favorite. This wine brings out elegantly nuanced aromas of dried herbs, caraway and luxurious dark berry flavors, alongside lush notes of all spice and tobacco leaf.

Ideal for pairing, this 100% Cabernet Franc varietal blend was aged for 26 months in new French oak barrels. Its medium to full body is textured, with alluring baked spices that are smooth and inviting on the palate. Both delicate and pronounced, it departs with a slow, lengthy finish.

The grapes for all Jarvis wines are grown on hillside vineyards, which were originally planted in 1986. The winery and vineyards are located in the Vaca mountain range, 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:**

October 2, 2015

**VARIETAL COMPOSITION:**

100% Cabernet Franc

**BARREL AGING:**

26 months  
100% New French oak

**CAVE TEMPERATURE:**

61° F

**FINING & FILTRATION:**

Unfined & Unfiltered

**MALOLACTIC FERMENTATION:**

100%

**TECHNICAL DATA:**

Alcohol: 14.6%  
Total Acid: 6.7 g/liter  
pH: 3.67

**PRODUCTION:**

328 cases