



Vintage Notes

2016 CABERNET FRANC

Our Cabernet Franc remains a Jarvis fan favorite. This wine is brilliant with a deep crimson color and aromas of lavender, cigar box, and mineral notes that dance alongside warm baking spices. On the palate, it is smooth and savory with robust weight and developed tannins. The elegant finish is long and gratifying. Ideal for pairing, this 100% Cabernet Franc varietal wine was aged for 25 months in new French oak barrels.

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 1 & 16, 2016

VARIETAL COMPOSITION:

100% Cabernet Franc

BARREL AGING:

25 months

100% New French oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & Unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.5%

Total Acid: 6.4 g/liter

pH: 3.64

PRODUCTION:

681 cases