



Vintage Notes

2014 CABERNET SAUVIGNON

Our 2014 Cabernet Sauvignon was harvested from our hillside estate vineyards following a somewhat demanding growing season. The result is a beautiful expression of the difficult challenge of crafting a truly varietal correct wine. This 100% Cabernet Sauvignon celebrates all of the hard work in the vineyards and meticulous winemaking that brought it to life. Elegantly nuanced with a velvety texture, this opulent vintage is abounding with flavor. Round and refined with polished tannins and complexity, the palate is delighted as the wine makes its way to an incredibly long finish.

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 DATES:

October 10, 13 & 14, 2014

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

BARREL AGING:

26 months

100% New French Haute Futaie oak

CAVE TEMPERATURE:

61°F

FINING & FILTRATION:

Unfined & Unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.7%

Total Acid: 6.5 g/liter

pH: 3.81

PRODUCTION:

2056 cases

RECOMMENDED CELLARING:

Up to 10 years from vintage date