



RESERVE MERLOT 2013

At Jarvis the designation “Reserve” is one that we only apply to wines that we feel are especially extraordinary. And 2013 marks the fourth occasion that a hand-selected lot of Merlot was designated of “Reserve” caliber. The grapes come from the upper corner of our Cave Tailings Vineyard, whose shallow rocky volcanic soil produces some of our highest quality fruit. Our vineyards are grown 1,000 feet above the valley floor, on the Jarvis estate nestled in the hillsides of Napa Valley’s eastern mountain range. This unique growing region is ideal for producing elegant and full-bodied wines.

Essences of cocoa, red and black berry, leather and tobacco, with an edginess of cedar and herb create an aromatic profile that is absolutely inviting. The texture is soft, supple and structured with well-integrated tannin. A full-bodied wine, with deep concentration of flavors including dark red and black fruit, baker’s chocolate, vanilla and a hint of oak all seamlessly woven together.

This Reserve is a 100% varietal blend of Merlot. It was cave fermented and aged 23 months in new “Haute Futaie” French oak barrels. It was bottled unfined and unfiltered.

GRAPES:

100% Jarvis Estate

HARVEST DATE:

September 26, 2013
& October 1, 2013

VARIETAL COMPOSITION:

100% Merlot

BARREL AGING:

23 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.6%
Total Acid: 6.4 g/liter
pH: 3.61

PRODUCTION:

97 cases

RECOMMENDED CELLARING:

Up to 10 years