



Vintage Notes

2014 RESERVE MERLOT

At Jarvis, the designation "Reserve" is only given to wines that we feel are particularly extraordinary. 2014 marks the fifth occasion that a hand-selected lot of Merlot is deemed "Reserve" caliber. The grapes are sourced from the upper corner of our Tailings Vineyard, with shallow rocky volcanic soils, this vineyard typically produces some of our highest quality fruit.

With noticeable notes of dark red fruits, including blackberries and blueberries, this Reserve Merlot is amazingly soft on the palate. Its velvety journey expands broadly in the mouth, and its suppleness is satisfying to even the most discerning judge. Plush with well-integrated tannins it has hints of toasty oak on the finish. This 2014 Reserve Merlot is a 100% varietal wine. It was cave fermented and aged for 24 months in new "Haute Futaie" French oak barrels and bottled unfined and unfiltered.

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 23, 2014

VARIETAL COMPOSITION:

100% Merlot

BARREL AGING:

24 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & Unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.5%
Total Acid: 6.5 g/liter
pH: 3.54

PRODUCTION:

137 cases

RECOMMENDED CELLARING:

Up to 10 years from vintage date