

## SCIENCE PROJECT 2012

It's exciting to imagine that a young boy's 8th grade science project could turn into a world-class wine, but that's exactly how this wine began! Many years ago, Will Jarvis, son of the owners, made wine for his science fair project at the Harker School. Because it was an experiment, Will picked only enough grapes to produce two miniature barrels of wine. After it was bottled and had aged ten years, Will was old enough to taste the wine and happily noted that its unique, fruity taste had been preserved through the years. Encouraged by his early success, Will repeated his experiment in the Jarvis winery cave environment, again using small barrels. The robust fruit flavor so astounded our winemaker, Dimitri Tchelistcheff, that a new wine was born. With fresh, fruit forward flavor, this wine is intended to be enjoyed at an early age. This wine was cave aged and released when our winemaker determined it is ready to enjoy.

The grapes for all Jarvis wines are grown in our own hillside vineyards on the estate. The vineyards are approximately 1,000 feet above Napa Valley in the Vaca Mountains just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

**GRAPES:**

100% Jarvis Estate

**HARVEST DATES:**

October 8 &  
October 9, 2012

**VARIETAL COMPOSITION:**

95% Cabernet Franc  
5% Merlot

**BARREL AGING:**

9 months  
100% New French oak - small barrels

**CAVE TEMPERATURE:**

61° F

**FINING & FILTRATION:**

Unfined & unfiltered

**MALOLACTIC FERMENTATION:**

100%

**TECHNICAL DATA:**

Alcohol: 14.3%  
Total Acid: 6.6 g/liter  
pH: 3.77

**PRODUCTION:**

134 cases

**RECOMMENDED CELLARING:**

6 to 8 years from vintage date



92 Points  
GOLD MEDAL  
*Exceptional*