Science Project 2016

Will Jarvis, the second-generation vintner, and son of William and Leticia Jarvis, decided to make wine for his 8th-grade science project (with special approval from his teacher, of course). Later, father and son revisited the Science Project after a decade of extensive aging in the cave. Following the tasting, they were pleasantly surprised by this exceptional and complex wine. In continuing with Will's original science project parameters, the wine is aged in 100% new French oak, small half-size barrels for twelve months.

2016 was a steller vintage that began early and progressed with ideal conditions that extended consistent warmth throughout the summer and enabled the fruit to mature to perfect ripeness on the vine. The 2016 Science Project is a blend of 95% Cabernet Franc that presents a dusty rose character upfront but on the palate the wine shows deeper notes of black cherry, blackberry and cocoa. The addition of 5% Merlot adds weighty structure to the mouthfeel and a velvety smooth texture to the 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 1, 2016

VARIETAL COMPOSITION:
95% Cabernet Franc
5% Merlot

BARREL AGING:
12 months
100% New French oak - half barrels

CAVE TEMPERATURE:
61° F

FINING & FILTRATION:
Unfined & Unfiltered

MALOLACTIC FERMENTATION:
100%

TECHNICAL DATA:
Alcohol: 14.5%
Total Acid: 6.0 g/liter
pH: 3.71

PRODUCTION:
189 cases

RECOMMENDED CELLARING:
Up to 10 years from vintage date

2970 Monticello Road. Napa, California 94558
(707) 255-5280   • info@JarvisWines.com
www.JarvisWines.com