



Vintage Notes

2018 WILL JARVIS' SCIENCE PROJECT

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.

2018 was a beautiful vintage characterized by moderate temperatures throughout the growing season that led to slow, even ripening across all Jarvis varieties. The 2018 Science Project is a blend of 95% Cabernet Franc and 5% Merlot. A dark garnet color fills the glass while aromas of blackberry, cassis and hints of tobacco spring from it. The full-bodied palate brings a blend of chocolate, dark cherry and cedar as the generous tannin structure and balanced acidity lead to a long and satisfying finish.

The grapes for all Jarvis wines are grown on hillside vineyards, which were originally planted in 1986. The winery and vineyards are located in the Vaca mountain range, 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 15 & 17, 2018

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: 14.8%
Total Acid: 6.3 g/liter
pH: 3.83

PRODUCTION:

189 cases