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## *Vintage Notes*

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### 2019 WILL JARVIS' SCIENCE PROJECT

Will Jarvis, 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 ten months.

The 2019 growing season was a model growing year, resulting in wines with exceptional color, structure, flavor, and tannin. Warm March temperatures brought an early bud break while late rain in May pushed vine canopies to grow rather vigorously. A long, warm summer was balanced by foggy mornings that created conditions for extended hang time and the luxury of picking grapes at the optimal ripeness. The result is a full-bodied, velvety blend with aromatics of cedar, spice, and dark cherry, followed by a palate structured with generous tannins and notes of dark fruit and chocolate.

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 17 & 30, 2019

**VARIETAL COMPOSITION:**

95% Cabernet Franc  
5% Merlot

**BARREL AGING:**

10 months  
100% New French oak - half barrels

**CAVE TEMPERATURE:**

61° F

**FINING & FILTRATION:**

Unfined & Unfiltered

**MALOLACTIC FERMENTATION:**

100%

**TECHNICAL DATA:**

Alcohol: 14.3%  
Total Acid: 5.8 g/liter  
pH: 3.76

**PRODUCTION:**

175 cases