



Vintage Notes

2021 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 twelve months.

After a warm and sunny summer, 2021 settled into cool and consistent fall temperatures without significant heat spikes. The dry growing season resulted in small-yet-concentrated berries, with fine-grained tannins balanced by a complementary acidity. The wine's stunning garnet color displays impressive depth and concentration, while the nose enchants with aromas of baking spices and dried mushrooms. Flavors of black fig, dark cherry, and rosehip linger on the palate, resolving into a delightfully expansive 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 6 & 15, 2021

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: 13.8%
Total Acid: 6.1 g/liter
pH: 3.71

PRODUCTION:

189 cases

CLOSURE:

Natural cork from Portugal