



Vintage Notes

2022 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.

The 2022 Science Project displays a striking, deep garnet hue that hints at the wine's concentration and depth of flavor. On the nose, earthy undertones are interwoven with hints of mocha, dark cherry, and black fig. Cherry and chocolate flavors persist on the palate, supported by supple tannins and refreshing acidity. Elegant and finessed, this medium-bodied wine delivers a lengthy finish and the perfect balance of vibrancy for immediate enjoyment.

Jarvis wines are exclusively produced from our estate grown 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 4 & 12, 2022

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: 14.4%
Total Acid: 6.3 g/liter
pH: 3.69

PRODUCTION:

176 cases

CLOSURE:

Natural cork from Portugal