



2003 Cabernet Franc

Cabernet Franc as a varietal often goes unrecognized on its own due to its popular use in blended wines. But Dimitri Tchlistcheff, our winemaker, considers our Cabernet Franc to be one of the best wines he produces, which makes it no surprise this varietal is often one of our most sought after. The Jarvis 2003 Cabernet Franc has a deep lavender brilliance in the glass which adds to the delight of the drinking experience. Nineteen months of barrel aging in new French Nevers oak adds a hint of toasty vanilla to the lavender and cassis aromas of this wine. A delightful combination of spicy blueberry and black cherry flavors linger elegantly throughout the finish. This charming wine can be enjoyed immediately upon release, and because of its concentration of fruit and incredible structure will also age beautifully through 2011.

Grapes:	100% Jarvis Estate
Harvest Dates:	October 22-28, 2002
Varietal Composition:	85% Cabernet Franc 15% Cabernet Sauvignon
Malolactic Fermentation:	100%
Barrel Aging:	19 Months 100% new French oak
Cave Temperature:	61°F
Fining & Filtration:	Unfined Unfiltered
Technical Data:	
Sugar at Harvest:	25.9° Brix
Alcohol:	14.0 %
Total Acid:	6.1 g/liter
pH:	3.86
Production:	700 cases