



Vintage Notes

CABERNET FRANC 2007

Often known as a blending wine, the Cabernet Franc with its delightful lavender color, tends to be overlooked as the wonderfully food friendly wine that it is. Dimitri Tchelistcheff, our Winemaking Consultant, believes that with only modest blending the Cabernet Franc itself is one of the best wines he produces - making this a much sought after varietal. Herb and spice aromas with soft plum undertones lead you to fresh fruit flavors of blackberry and blueberry.

The Jarvis 2007 Cabernet Franc spent twenty-six months of aging in new French Nevers Oak barrels that provide a hint of toasty vanilla to the berry and floral aromas of this wine. Having been cave aged, this wine was released when our winemaker felt it was ready for full enjoyment. Best to consume within ten years.

The grapes for all Jarvis wines are grown in our own hillside vineyards on the estate. The vineyards are 1000 feet above Napa Valley in the Vaca Mountains just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATE:

October 3rd, 9th, &
15th, 2007

VARIETAL COMPOSITION:

83% Cabernet Franc
17% Cabernet Sauvignon

BARREL AGING:

26 months
100% New French Nevers oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.7%
Total Acid: 6.1 g/liter
pH: 3.83

PRODUCTION:

635 cases

RECOMMENDED CELLARING:

Up to 10 years



92 Points



90 Points
GOLD MEDAL
Exceptional