



JARVIS ESTATE

Vintage Notes

CABERNET FRANC 2013

Cabernet Franc, with its lavender color and enticing nose, continues to be one of our favorite varietals. Often used for blending, it is also a delightful stand-alone wine, and this 2013 vintage continues our tradition of producing it as a 100% varietal blend.

Aged twenty-two months in 100% new French Oak barrels, aromas of rose petal, vanilla and berry pie enrapture the nose on this 2013 Cabernet Franc. Upon entry the palate showcases expressive notes of chocolate-covered clove and spicy dried herb, with elegant layers of toasted oak. Complex and intriguing, it offers a finish that is long and lasting.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1986. The winery and vineyards are co-located in the Vaca Mountains of Napa, about 1,000 feet above the valley floor, 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:

September
23rd-28th, 2013

VARIETAL COMPOSITION:

100% Cabernet Franc

BARREL AGING:

24 months
100% New French oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.1%
Total Acid: 6.3 g/liter
pH: 3.65

PRODUCTION:

1328 cases

RECOMMENDED CELLARING:

Up to 10 years