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## *2005 Cabernet Franc*

Cabernet Franc as a varietal often goes unrecognized on its own due to its popular use in blended wines. But Dimitri Tchelistcheff, our Winemaker Consultant, considers our Cabernet Franc to be one of the best wines he produces; which makes it no surprise that this varietal is one of our most sought after. The Jarvis 2005 Cabernet Franc has a deep lavender brilliance in the glass which adds to the delight of the drinking experience. Eighteen months of barrel aging in new French Haute Futaie oak adds a hint of toasty vanilla to the lavender and cassis aromas of the wine. A delightful combination of spicy blueberry and black cherry flavors linger elegantly throughout the finish. This wine has been cave aged and was released when our winemaker felt it was ready for full enjoyment. Best to consume within ten years from harvest.

The grapes for all Jarvis wines are grown in our own hillside vineyards which were originally planted in 1985. The vineyards are 1,000 feet above Napa Valley four miles east of the city of Napa. The cool mountain growing region affords moderate temperatures for optimum ripening of the grapes.

**Grapes:**

100% Jarvis Estate

**Harvest:**

October 10th, 2005

**Varietal Composition:**

88% Cabernet Franc, 12% Cabernet Sauvignon

**Barrel Aging:**

18 months

100% New French Haute Futaie Oak

**Cave Fermentation:**

61° F

**Fining & Filtration:**

Unfined & unfiltered

**Malolactic Fermentation:**

100%

**Technical Data:**

Alcohol - 14.8%

Total Acid - 6.2 g/liter

pH - 3.74

**Production:**

544 cases