



Vintage Notes

CABERNET SAUVIGNON 2008

The 2008 vintage is a remarkable 100% Cabernet Sauvignon wine that seduces you with its dark crimson color and intense aromas of candied fruit and allspice. Medium tannins gracefully lead you on a journey with many a nuance. Twenty-five months in new French Haute Futaie oak barrels adds a dimension of toasty vanilla. After bottling, the wine continued its aging development in the bottle for three more years prior to its release, making it perfect for enjoyment now. Best to consume within 10 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 grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

September 25, 2008;
October 3, 2008

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

BARREL AGING:

25 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.8%
Total Acid: 6.3 g/liter
pH: 3.7

PRODUCTION:

599 cases

RECOMMENDED CELLARING:

Up to 10 years



90 Points



97 Points
GOLD MEDAL
Cellar Selection



91 Points
GOLD MEDAL
Exceptional