

Winning wine from the
World Tasting October 9th, 2010



Vintage Notes

CABERNET SAUVIGNON RESERVE 2006

Our winemakers Dimitri Tchelistcheff and Ted Henry designate a wine as “*reserve*” only when they feel it is extraordinary. This 2006 vintage is a wine of amazing finesse and grace and meets their criterion as a Reserve. Its deep amethyst hue and a bouquet of clove and cherries are sure to intrigue you. Twenty-six months in new French Haute Futaie oak barrels adds nuances of toasty vanilla to tempt you even more. This wine has gone through extended aging and released when our winemakers felt it was ready for you and your friends to enjoy. Best to consume within ten years.

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:

October 24th through
October 26, 2006

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

BARREL AGING:

26 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: 6.5 g/liter
pH: 3.90

PRODUCTION:

1100 cases

RECOMMENDED CELLARING:

Up to 10 years



96 Points
Cellar Selection



95 Points
GOLD MEDAL
“Exceptional”