



Vintage Notes

CABERNET SAUVIGNON RESERVE 2008

Our longtime winemaking consultant Dimitri Tchelistcheff only designates a wine as “Reserve” when he feels it is extraordinary. This 2008 vintage is a wine of amazing finesse and grace and meets his criterion. This wine possesses striking inner perfume and gorgeous mid-palate pliancy. Its deep amethyst hue and a bouquet of clove and cherries are sure to intrigue you. This wine showcases impressive minerality and silky tannins. A fresh, impressively vibrant wine that finishes with outstanding persistence.

Twenty-eight 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 was released only once our winemaker felt it was ready for you and your friends to enjoy. This wine should continue to age particularly well, although we recommend it be consumed within 15 to 20 years of the vintage date.

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 DATES:

September 27th &
October 3rd, 2008

VARIETAL COMPOSITION:

100% Cabernet Sauvignon

BARREL AGING:

28 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61o F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.7%
Total Acid: 6.1 g/liter
pH: 3.74

PRODUCTION:

327 cases

RECOMMENDED CELLARING:

15 to 20 years