

CABERNET SAUVIGNON RESERVE 2012

Our founding winemaker Dimitri Tchelistcheff only designated a wine "Reserve" if it stood out as truly extraordinary. The release of the 2012 Reserve Cabernet Sauvignon marks the next release of this very special wine since the previous 2008 vintage.

The 2012 growing season was ideal with a mild spring and no frost, followed by a moderate summer. Cabernet Sauvignon fared wonderfully with a generous crop load of beautifully balanced fruit, especially for Napa Valley. The 2012 Jarvis Reserve Cabernet Sauvignon showcases a wine of immense complexity from the favorable vintage conditions. It exhibits a rich, dense entry and a supple texture. The aroma is reminiscent of dark Bing cherry and black plums, and on the palate, the wine gives way to a spectrum of brooding dark fruits supported by mouth-filling smooth tannins. Hints of sweet oak and toast lead to a long, expressive finish.

The grapes for all Jarvis wines are grown in our hillside vineyards, which were planted in 1986. The winery and vineyards are located in the Vaca Mountains, 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 resulting in full-bodied and complex fruit expression.

GRAPES: 100% Jarvis Estate

HARVEST DATES: October 11 & 19, 2012

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: 6.6 g/liter pH: 3.88

PRODUCTION: 623 cases

RECOMMENDED CELLARING: 15 to 20 years

2970 Monticello Road. Napa, California 94558 (707) 255-5280 • info@JarvisWines.com www.JarvisWines.com