



2970 Monticello Road Napa, CA 94558

Phone: (707) 255-5280 or (800) 255-5280 Fax: (707) 255-5282

www.jarviswines.com info@jarviswines.com

2001 Cabernet Sauvignon

A stellar growing season in 2001 allowed our Cabernet Sauvignon grapes to ripen to perfection. This 100% Cabernet Sauvignon has a nose rich in cassis, raspberries and maple syrup. This elegant mouth-filling wine explodes with flavors of raspberries and chocolate as it flows beautifully over the palate into a long, seamless finish. Just after fermentation our winemaker, Dimitri Tchelistcheff, allowed this wine an extended period of skin contact, which moderates the tannins. After twenty-four months of aging in new French oak barrels this wine was bottled and received 3 years additional cave aging, allowing it time to develop in the bottle and be ready to drink upon release. This wine has gone through extended cave aging and released when our winemaker felt it was ready for you and your friends to enjoy. Best to consume within ten years.

Grapes:

100% Jarvis Estate

Harvest:

October 4th - 15th, 2001

Varietal Composition:

100% Cabernet Sauvignon

Barrel Aging:

24 months

100% New French Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.5%

Total Acid - 6.6 g/liter

pH - 3.83

Production:

1,839 cases

SAN FRANCISCO
INTERNATIONAL WINE COMPETITION
SILVER MEDAL



GOLD MEDAL
“Exceptional”
92 points