

*Winning wine from
World Tasting October 9th, 2010*

Tasting Notes



2970 Monticello Road Napa, CA 94558

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

www.jarviswines.com info@jarviswines.com

Cabernet Sauvignon 2006

The 2006 vintage is a remarkable 100% Cabernet Sauvignon wine that seduces you with its dark crimson color. Intense dried fruit aromas precede candied fruit and allspice. Medium tannins gracefully lead you on a journey of many nuance. Twenty-four months in new French Haute Futaie oak barrels adds a dimension of toasty vanilla. After bottling, the wine continued its development in the bottle for four years prior to its release, making it perfect for enjoyment now. 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.

The grapes for all Jarvis wines are grown in our own hillside vineyards which were 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 the grapes.

Grapes:

100% Jarvis Estate

Harvest:

October 25th - October 31st, 2006

Varietal Composition:

100% Cabernet Sauvignon

Barrel Aging:

24 months

100% New French Haute Futaie Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.4%

Total Acid - 6.6 g/liter

pH - 3.89

Production:

1215 cases



*** GOLD MEDAL
Cellar Selection
95 points**



96 points

* Beverage Testing Institute, Chicago, IL. - A prestigious institute independent of the wine industry that does completely blind tastings.