

Winning wine from the
World Tasting October 9th, 2010



Vintage Notes

LAKE WILLIAM 2006

William Jarvis made the mistake of his career in 1993 during midnight pump-overs, when he accidentally pumped a third of a tank of Cabernet Franc into a tank of Cabernet Sauvignon. The experience was devastating, but after the fermentation completed the winemaker, Dimitri Tchelistcheff, who had not had much to say to William since the “accident”, said “this new Bordeaux blend” turned out “not that bad”. In fact, it kept getting better with age! It was enjoyed so much in the tasting room that it became a sold-out product, and this blend has been made every year since. The grapes in the blend come from those vineyards cooled by the breezes off Lake William, hence the name. This wine has gone through extended 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 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 31, 2006

VARIETAL COMPOSITION:

40% Cabernet Sauvignon,
32% Cabernet Franc,
25% Merlot, 3% Petit Verdot

BARREL AGING:

23 months
100% New French oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.8%
Total Acid: 5.9 g/liter
pH: 3.92

PRODUCTION:

1280 cases

RECOMMENDED CELLARING:

Up to 10 years



95 Points
Cellar Selection



94 Points
GOLD MEDAL
“Exceptional”