



Vintage Notes

LAKE WILLIAM 2008

The 2008 Lake William follows in the footsteps of its sensational predecessors. 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 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 enjoy within ten years.

The grapes for all Jarvis wines are grown in our own hillside vineyards on the estate. The vineyards are 1000 feet above Napa Valley in the Vaca Mountains 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 8, 2008;
October 3, 2008

VARIETAL COMPOSITION:

38% Cabernet Sauvignon
39% Cabernet Franc
21% Merlot
2% Petit Verdot

BARREL AGING:

22 months
100% New French oak - small barrels

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.7%
Total Acid: 6.4 g/liter
pH: 3.77

PRODUCTION:

241 cases

RECOMMENDED CELLARING:

10 to 12 years



92 Points
GOLD MEDAL
Cellar Selection



92 Points



94 Points
GOLD MEDAL
Exceptional

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