



Vintage Notes

LAKE WILLIAM 2013

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 was complete, the winemaker Dimitri Tchelistcheff, who had not had much to say to William since the accident, said “this new blend turned out not that bad.” In fact, it kept getting better with age! It was enjoyed so much in the tasting room that this blend has become a staple ‘reserve blend’ here at Jarvis.

Following in the footsteps of its sensational predecessors, the 2013 Lake William marks the 20th anniversary of this extraordinary mistake. A beautiful expression of both of vintage and terroir, this wine showcases aromatic notes of white pepper, black olive, thyme and leather—all complemented by wonderful flavors of violet, lavender, baked pie and smoked meat. A bright and full-mouthfeel with balanced acidity makes this delightful wine approachable at an early age, yet has the structure to continue aging well for years to come.

Our Lake William blend is composed of grapes exclusively from the Jarvis estate in Napa Valley. Our hillside vineyards are planted in shallow volcanic soil about 1,000 feet above the valley floor, and benefit from both the diurnal shift that occurs at this high-elevation, as well as the cooling breezes coming off of Lake William that allow for a longer hang time. This cool growing microclimate provides optimum slow-ripening conditions resulting in full-bodied and complex fruit expression. This wine has gone through extended aging and is only released once our winemaker feels it is ready for you and your friends to enjoy.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

September 24 -
October 6, 2013

VARIETAL COMPOSITION:

38% Cabernet Sauvignon
34% Cabernet Franc
26% Merlot
2% Petit Verdot

BARREL AGING:

23 months
100% New French oak

FINING & FILTRATION:

Unfined & Unfiltered

TECHNICAL DATA:

Alcohol: 14.8%
Total Acid: 6.5 g/liter
pH: 3.79

PRODUCTION:

843 cases

RECOMMENDED CELLARING:

10 to 12 years from vintage date