



JARVIS
ESTATE
Vintage Notes

LAKE WILLIAM 2014

Considered a "fortunate accident," William Jarvis during midnight pump-overs accidentally pumped a third of a tank of Cabernet Franc into a tank of Cabernet Sauvignon. While the experience was worrisome, following fermentation Founding Winemaker Dimitri Tchelistcheff said: "this new blend turned out pretty good." And, it kept getting better with age! It was enjoyed so much in the tasting room that the blend became a staple 'reserve blend' at Jarvis.

2014 will be remembered as a typical growing season here at Jarvis. Although the ongoing drought resulted in many growers seeing smaller crops, we fared much better than the rest of the state. With the luxury of having two lakes surrounding our vineyards, Lake William and Lake Leticia afford greater flexibility in caring for our vineyard needs, especially in a time of drought. The hotter months proved milder than expected, producing fruit that is darker and more concentrated than the previous vintage. This 2014 Lake William is a beautiful wine. Deep notes of black olive and peppercorn progress to blackberry and sage that coming in the aroma. The mouthfeel is weighty with an expansive structure and bright acidity. This wine has gone through extended aging and is only released once our winemaker feels it is ready for enjoyment.

The grapes for all Jarvis wines are grown in our hillside vineyards, which were planted in 1986. The winery and vineyards are located in the Vaca Mountains, about 1,000 feet above the valley floor, just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes resulting in full-bodied and complex fruit expression.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

September 23 -
October 14, 2014

VARIETAL COMPOSITION:

41% Cabernet Sauvignon
34% Merlot
22% Cabernet Franc
3% Petit Verdot

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & Unfiltered

TECHNICAL DATA:

Alcohol: 14.9%
Total Acid: 6.4 g/liter
pH: 3.65

BARREL AGING:

24 months
100% New French oak

PRODUCTION:

857 cases

RECOMMENDED CELLARING:

10 to 12 years from vintage date