



Vintage Notes

MERLOT 2013

Merlot, with its flavors of cassis and black cherry, accompanied by soft tannins and silky mouth feel, stands out as a very easy drinking wine. This is a varietal that does very well, year after year, on our gentle sloping vineyards. As a key component in our Lake William blend, Merlot contributes deep amethyst hues and dark berry flavors.

Before bottling, the 2013 vintage was aged 19 months in new French Haute Futaie oak, which allowed the wine to integrate its plum, black cherry and spice flavor characteristics into a wine that is especially food friendly. It was bottled unfined and unfiltered delivering these delightful flavors intertwined with a hint of toasty vanilla on the finish. This wine was cave aged and was then released when our winemaker determined it was ready for full enjoyment. Best to consume five to ten years from the vintage date.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1986. The winery and vineyards are co-located in the Vaca Mountains of Napa, 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.

GRAPES:

100% Jarvis Estate

HARVEST DATE:

September 26, 2013 &
October 1, 2013

VARIETAL COMPOSITION:

100% Merlot

BARREL AGING:

19 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.7%
Total Acid: 6.7 g/liter
pH: 3.69

PRODUCTION:

1447 cases

RECOMMENDED CELLARING:

Up to 10 years from vintage date

WINE ENTHUSIAST

92 POINTS