



Vintage Notes

RESERVE MERLOT 2010

Every year, we harvest each zone in the vineyard separately, just when maximum potential has been achieved. The steepest and most shallow soils on our estate are found in the top eleven rows of our Tailings Vineyard. These rows naturally struggle and produce tiny berries with very concentrated flavors, so these rows are always fermented separately from the others. In 2010, the fruit from these rows was so exceptional, we bottled it separately, producing our Reserve Merlot.

The 2010 vintage is only the second Reserve Merlot made at Jarvis Estate. It is only when our winemaker, Ted Henry, and our wine consultant, Dimitri Tchelistcheff, decide that the wine is extraordinary does it get the title of "Reserve". This wine is somewhat bigger in body than our usual Merlot and offers excellent balance with intense flavors. It is 100% Merlot and was cave fermented. Before bottling, the 2010 Reserve Merlot was aged 24 months in new French oak, allowing its dark berry flavors to develop. It was bottled unfiltered and unfinned and was released when our winemaker felt it was ready for your enjoyment.

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 14, 2010;
October 20, 2010

VARIETAL COMPOSITION:

100% Merlot

BARREL AGING:

24 months
100% New French Haute Futaie oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfinned & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.3%
Total Acid: 5.9 g/liter
pH: 3.74

PRODUCTION:

198 cases

RECOMMENDED CELLARING:

Up to 10 years



93 Points
GOLD MEDAL
Cellar Selection



96 Points
GOLD MEDAL
Exceptional