

Reserve Merlot 2012

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 2012, the fruit from these rows was so exceptional, we bottled it separately, producing our Reserve Merlot.

The 2012 vintage is only the third Reserve Merlot made at Jarvis Estate. It is only when our winemaker and wine consultant Dimitri Tchelistcheff decide that the wine is extraordinary, that it gets 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 2012 Reserve Merlot was aged 22 months in new French oak, allowing its dark berry flavors to develop. It was bottled unfiltered and unfined 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 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: October 8, 2012

VARIETAL COMPOSITION: 100% Merlot

BARREL AGING: 22 months 100% New French Haute Futaie oak

CAVE TEMPERATURE: 61° F

> 94 Points GOLD MEDAL *Exceptional*

FINING & FILTRATION: Unfined & unfiltered

MALOLACTIC FERMENTATION: 100%

TECHNICAL DATA: Alcohol: 14.8% Total Acid: 6.4 g/liter pH: 3.82

PRODUCTION: 325 cases

RECOMMENDED CELLARING: Up to 10 years

3 Outstanding

