



2970 Monticello Road Napa, CA 94558

Phone: (707) 255-5280 or (800) 255-5280 Fax: (707) 255-5282

www.jarviswines.com info@jarviswines.com

### 2005 Merlot

This year’s Merlot harvest stretched from September 26th to October 19th due to the fact that we picked each zone when it was at its maximum potential. Merlot is a varietal that does very well year after year on our gentle sloping vineyards. It is often a key varietal in the Lake William blend, contributing deep amethyst hues and elegant flavors. Another small portion of Merlot was bottled by itself as a varietal wine. Before bottling, this 2005 vintage aged 18 months in new French Nevers oak allowing the wine time to integrate its red berry flavor characteristics into a wine particularly food friendly. This wine has been cave aged and was released when our winemaker felt it was ready for full enjoyment. Best to consume within ten years from harvest.

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 the grapes.

**Grapes:**

100% Jarvis Estate

**Harvest:**

September 26th - October 19th, 2005

**Varietal Composition:**

81% Merlot, 13% Cabernet Franc,  
6% Cabernet Sauvignon

**Barrel Aging:**

18 months

100% New French Nevers Oak

**Cave Fermentation:**

61° F

**Fining & Filtration:**

Unfined & unfiltered

**Malolactic Fermentation:**

100%

**Technical Data:**

Alcohol - 14.5%  
Total Acid - 7.0 g/liter  
pH - 3.69

**Production:**

358 cases



**DOUBLE  
GOLD MEDAL**



McMillin’s Picks  
1st PLACE-Unlimited  
price ranges for reds  
SUPER



*\* Beverage Testing Institute*  
**“Exceptional”  
92 points**

*\* Beverage Testing Institute, Chicago, IL.*  
**A prestigious institute independent of the wine industry that does completely blind tastings.**