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2006 Merlot

Each year we pick each zone when it is at its maximum potential. As a result the 2006 Merlot harvest stretched from September 22nd to October 27th. Merlot is a varietal that does very well year after year on our gentle sloping vineyards. It is a key varietal in the Lake William blend, contributing deep amethyst hues and elegant flavors. A select portion of Merlot is bottled as a varietal wine which has become one of our most sought after wines. Before bottling, the 2006 vintage was aged 18 months in new French Nevers oak, allowing the wine 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 22nd - October 27th, 2006

Varietal Composition:

89.4% Merlot, 8.5% Cabernet Franc,
2.1% Petit Verdot

Barrel Aging:

18 months

100% New French Nevers Oak

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.2%

Total Acid - 5.6 g/liter

pH - 3.92

Production:

593 cases



** Beverage Testing Institute*

GOLD MEDAL

"Exceptional"

93 points



GOLD MEDAL

SAN FRANCISCO INTERNATIONAL WINE COMPETITION

SILVER MEDAL



** Beverage Testing Institute, Chicago, IL.*

A prestigious institute independent of the wine industry that does completely blind tastings.