



Vintage Notes

SCIENCE PROJECT 2015

Will Jarvis, the second-generation vintner, and son of William and Leticia Jarvis, decided to make wine for his 8th-grade science project (with special approval from his teacher, of course). Later father and son revisited the Science Project after a decade of extensive aging in the cave. Following the tasting, they were pleasantly surprised by this exceptional and complex wine. In continuing with the original science project, the 2015 Science Project is aged in 100% new French oak, small half-size barrels in keeping with Will Jarvis' original project parameters.

Fresh and fruit forward this wine is ready for enjoyment upon release. The robust mouthfeel impresses with characteristics of blackberry and blueberry flavors that intermingle with cola and tobacco that move to a smooth toasty finish.

The 2015 growing season experienced an earlier than usual bud-break in spring that led to a period of extended bloom and fruit set. After that, a cooler than normal weather pattern lasted through to May until the heat finally settled in. Once summer did arrive the fruit quickly ripened and harvest was full swing by September. The yield was of moderate size but intense in concentration and quality.

GRAPES:

100% Jarvis Estate

HARVEST DATES:

September 23 & October 2, 2015

VARIETAL COMPOSITION:

94% Cabernet Franc

6% Merlot

BARREL AGING:

12 months

100% New French oak - small barrels

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.7%

Total Acid: 6.3 g/liter

pH: 3.8

PRODUCTION:

189 cases

RECOMMENDED CELLARING:

Up to 10 years