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First Release of a very special New Wine!

2007 Will Jarvis' Science Project

A science project, commenced in the eighth grade, is the basis for this exciting new wine from Jarvis. Will Jarvis, son of the owners, picked the grapes and made a new Jarvis wine for his school project. Since it was an experiment he made just enough for a small barrel. After the wine was bottled and aged 10 years, and Will was finally old enough to taste it, he noted that its unique fruity taste had been retained all these years.

Will repeated his experiment in the Jarvis winery cave environment, again using small barrels. The fruity flavor so astounded Dimitri Tchelistcheff, our winemaker, that a new product was born, The 2007 Science Project has great finesse with soft but present tannins. 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.

Grapes:

100% Jarvis Estate

Harvest:

October 3rd, 2007

Varietal Composition:

95% Cabernet Franc, 5% Merlot

Barrel Aging:

8 months

100% New French Oak - Small Barrels

Cave Fermentation:

61° F

Fining & Filtration:

Unfined & unfiltered

Malolactic Fermentation:

100%

Technical Data:

Alcohol - 14.2%

Total Acid - 5.4 g/liter

pH - 3.78

Production:

391 cases



93 points



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92 points

James Laube



GOLD MEDAL

"Exceptional"

93 points



SILVER MEDAL



PLATINUM MEDAL



GOLD MEDAL

SAN DIEGO INTERNATIONAL WINE COMPETITION