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Science Project 2009

It's exciting to imagine that a young boy's 8th grade science project could turn into a world-class wine, but that's exactly how this wine began! Many years ago, Will Jarvis, son of the owners, made wine for his 8th grade science project. Because it was an experiment, Will picked only enough grapes to produce one small barrel of wine. After it was bottled and had aged ten years, Will was old enough to taste the wine and happily noted that its unique, fruity taste had been preserved through the years. Encouraged by his early success, Will repeated his experiment in the Jarvis winery cave environment, again using small barrels. The robust fruit flavor so astounded our winemaker, Dimitri Tchelistcheff, that a new wine was born. With fresh, fruit forward flavor, this wine is intended to be enjoyed at an early age. This wine was cave aged and released when our winemaker determined that it was ready to enjoy.

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	Fining & Filtration: Unfined & unfiltered
Harvest: October 12th, 2009	Malolactic Fermentation: 100%
Varietal Composition: 95% Cabernet Franc, 5% Merlot	Technical Data: Alcohol - 13.7%
Barrel Aging: 9 months 100% New French Oak - Small Barrels	Total Acid - 5.4 g/liter pH - 3.79
Cave Temperature: 61° F	Production: 190 cases



94 points