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## *Vintage Notes*

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### 2016 TEMPRANILLO

Our founding winemaker Dimitri Tchelistcheff had a special affection for Tempranillo and felt it would do well on the estate. He suggested we plant just one acre to complement the other wines in our portfolio. Tempranillo's very name means "early" from the Spanish word "temprano" and fittingly it is typically the first red variety that we harvest each year.

Respectfully classic in its approach, our 2016 Tempranillo is an honorable expression of the varietal. A rich, inky hue delights the eye at first glance while notes of clove, violets and red fruits spring from the glass. This wine is rich, yet balanced on the palate, with an elegant texture and impressive length. The 2016 vintage was aged 12 months in French oak, followed by 26 months cave aging prior to release.

The grapes for all Jarvis wines are grown on hillside vineyards, which were originally planted in 1986. The winery and vineyards are located on the Vaca Mountain, about 1,000 feet above the valley floor and four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

**PROVENANCE:**

100% Jarvis Estate

**HARVEST DATE:**

September 29, 2016

**VARIETAL COMPOSITION:**

100% Tempranillo

**BARREL AGING:**

12 months  
100% French oak

**CAVE TEMPERATURE:**

61° F

**FINING & FILTRATION:**

Unfined & Unfiltered

**MALOLACTIC FERMENTATION:**

100%

**TECHNICAL DATA:**

Alcohol: 14.5%  
Total Acid: 6.0 g/liter  
pH: 3.78

**PRODUCTION:**

454 cases

**RECOMMENDED CELLARING:**

5 to 7 years from vintage date