



Vintage Notes

TEMPRANILLO 2010

The Spanish word Tempranillo, means “early” and true to its name, Tempranillo is the first of our red grapes to ripen. It tells us when it is time to net all of our vineyards against the birds! We make this wine in honor of Dimitri Tchelistcheff, our long time mentor and valued contributor to our winemaking. He has a special feeling for Tempranillo and thought it would do well here. He suggested planting just an acre to complement our other wines. This Tempranillo greets you with its deep violet-black color and robust aromas of cherries and chocolate toffee. Tempranillo is one of the most food-friendly wines. A perfect choice to serve with pork and cuts of beef. This wine is best enjoyed from youth to six years of age.

The grapes for all Jarvis wines are grown in our own hillside vineyards on the estate. The vineyards are 1000 feet above Napa Valley in the Vaca Mountains just four miles east of the city of Napa. The cool mountain growing region provides moderate temperatures for optimum ripening of the grapes.

GRAPES:

100% Jarvis Estate

HARVEST DATE:

October 20, 2010

VARIETAL COMPOSITION:

100% Tempranillo

BARREL AGING:

12 months
100% French “Haute Futaie” oak
(60% new)

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 13.8%
Total Acid: 5.4 g/liter
pH: 3.96

PRODUCTION:

329 cases

RECOMMENDED CELLARING:

Up to 10 years



90 Points



Beverage Tasting Institute
90 Points