



Vintage Notes

CABERNET FRANC 2012

Often known as a blending wine, the Cabernet Franc with its delightful lavender color, tends to be overlooked as the wonderfully food friendly wine that it is. The Cabernet Franc vine does particularly well in our Napa micro climate making this a much sought after varietal. Herb and spice aromas with soft plum undertones lead you to fresh fruit flavors of blackberry and blueberry.

Aging twenty-two months in new French Nevers oak barrels added hints of toasty oak and vanilla to the berry and floral aromas of this wine. This wine is aged in the Jarvis caves and not released until our winemaker feels it is ready for full enjoyment. Best to consume within ten years.

The grapes for all Jarvis wines are grown in our own hillside vineyards, which were originally planted in 1986. The winery and vineyards are co-located in the Vaca Mountains of Napa, about 1,000 feet above the valley floor, 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 11, 19 &
October 20, 2012

VARIETAL COMPOSITION:

100% Cabernet Franc

BARREL AGING:

22 months
100% New French Nevers oak

CAVE TEMPERATURE:

61° F

FINING & FILTRATION:

Unfined & unfiltered

MALOLACTIC FERMENTATION:

100%

TECHNICAL DATA:

Alcohol: 14.5%
Total Acid: 6.5 g/liter
pH: 3.79

PRODUCTION:

1050 cases

RECOMMENDED CELLARING:

Up to 10 years



92 Points
GOLD MEDAL
Exceptional