



## 1990 JORDAN CABERNET SAUVIGNON

HARVEST:	September 12 through September 25, 1990
ANALYSIS AT HARVEST:	23.1° Brix, 0.62 g/100ml TA, 3.48 pH
FERMENTATION:	10 days in stainless steel to complete the yeast fermentation, followed by 2 weeks in large oak cooperage while completing malolactic fermentation. 4 days of extended skin contact.
BLEND:	81.7% Cabernet Sauvignon 14.8% Merlot 3.5% Cabernet Franc 100.0% Jordan Estate grapes
BARREL AGEING:	12 months in 37% American oak/63% French oak
FINAL ANALYSIS:	13.0% alcohol, 0.60 g/100ml TA, 3.56 pH
BOTTLING:	June 29 through July 30, 1992