



Jordan

2006

CABERNET SAUVIGNON
ALEXANDER VALLEY

WINEMAKER'S COMMENTS

Concentrated aromas of blackberry, blueberry and cassis. The mouthfeel is luscious and full with continued black fruits and a hint of vanilla, coconut and cedar. The soft, round tannins and understated acidity complement the bright fruit characters to create a balanced wine approachable now or worthy of cellaring for at least 10–15 years.

THE VINTAGE

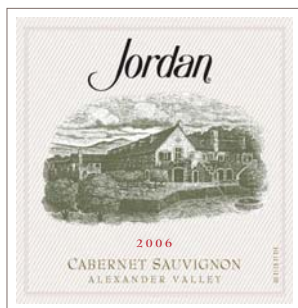
A growing season without extremes, 2006 provided the opportunity for a classic vintage. Moderate spring weather resulted in uniformity of berries within the cluster. Harvest occurred September 19–October 24, ensuring all fruit was picked at optimal maturity.

THE WINEMAKING

The vineyard blocks were harvested and fermented separately, spending 12–21 days in tank depending on the particular character of the site. After 12 months in French and American oak barrels, of which 33% were new, the wine was then aged an additional two years in bottle. The blend consists of 75% Cabernet Sauvignon, 19.5% Merlot, 4.5% Petit Verdot and 1% Malbec.

RELEASE DATE

May 1, 2010



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