



# Jordan

2000  
CABERNET SAUVIGNON  
ALEXANDER VALLEY

## WINEMAKER'S COMMENTS

The addition of fruit from our hillside vineyards contributes to the aromatics, depth of color, flavor and mid-palate of this wine. Aromas of herbs, black cherry, spice, red currant, cedar and a hint of leather. Silky texture with velvety tannins and lush flavors of cassis and tobacco, followed by an elegant finish. This wine is at its peak. Enjoy now through 2011.

## THE VINTAGE

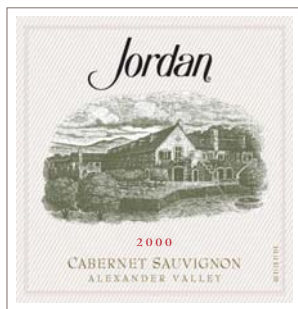
The 2000 growing season was marked by calm weather, with an early bloom the beginning of May, followed by a healthy, well-balanced crop. The autumnal "Indian summer" nudged the fruit to full maturity. The quality of the Cabernet Sauvignon and Merlot fruit at harvest was outstanding, with soft tannins and intense flavors.

## THE WINEMAKING

The 2000 Jordan Cabernet Sauvignon completed primary fermentation in stainless steel tanks, followed by malolactic fermentation in upright oak casks. After aging 12 months in French and American oak barrels, the wine was bottled and held for another 18 months prior to release. The blend consists of 80% Cabernet Sauvignon and 20% Merlot.

## RELEASE DATE

January 4, 2004



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