



2004
CABERNET SAUVIGNON
ALEXANDER VALLEY

THE VINTAGE

The 2004 growing season started early with a very warm spring leading into an early harvest beginning in August and ending in September. Our skilled vineyard workers were successful in picking the fruit at its optimal ripeness, preserving the delicate flavors.

THE WINE

The 2004 Jordan Cabernet Sauvignon spent 16 days in stainless steel tanks for primary fermentation, followed by four weeks in large, upright oak tanks for malolactic fermentation. The wine was aged in a combination of French and American small oak barrels for 12 months. It was then bottled and held for another 18 months prior to release.

Our hillside vineyards account for 30% of the final blend, giving the wine intensity and structure. Adding complexity is the addition of the other Bordeaux varieties of Merlot, Cabernet Franc and Petit Verdot. The bouquet offers distinct notes of cassis, black cherry and cocoa. The palate is very soft with opulent flavors and a restrained framework of oak. The wine has a lingering finish of black cherries, earth, smoke and violet.



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