



2000
CABERNET SAUVIGNON
SONOMA COUNTY

THE VINTAGE

The 2000 growing season was marked by calm weather, with an early bloom in the beginning of May followed by the development of a healthy, well-balanced crop. An autumnal “Indian summer” nudged the fruit to full maturity. The quality of the Cabernet Sauvignon and Merlot grapes 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 tanks. After 18 months of aging in 65% French and 35% American oak barrels, the wine was bottled and held for another 18 months prior to release.

WINEMAKER’S COMMENTS

The addition of fruit from our hillside vineyards contributes to this wine’s complex aromas, depth of color and flavor, and mid-palate feel. This wine has a nose that suggests cassis, black cherry, currants and chocolate. Its rich, full body supports lush blackberry, Bing cherry and cassis flavors. Slight earthy notes of tobacco, cedar and a subtle framework of oak complete the intriguing character.

TECHNICAL INFORMATION

Blend: 80% Cabernet Sauvignon and 20% Merlot
Alcohol: 13.5% T.A.: 0.62 g/100mL pH: 3.52 R.S.: 0.50%
Bottling dates: June 11–July 25, 2002

RELEASE DATE

January 1, 2004