

Jordan

1998 Cabernet Sauvignon Sonoma County

Grape Source

75.4% Sonoma County
24.6% Mendocino County

Blend

75.4% Cabernet Sauvignon
24.6% Merlot

Titrateable Acidity 0.60 g/100 mL

pH 3.52

Alcohol 12.8%

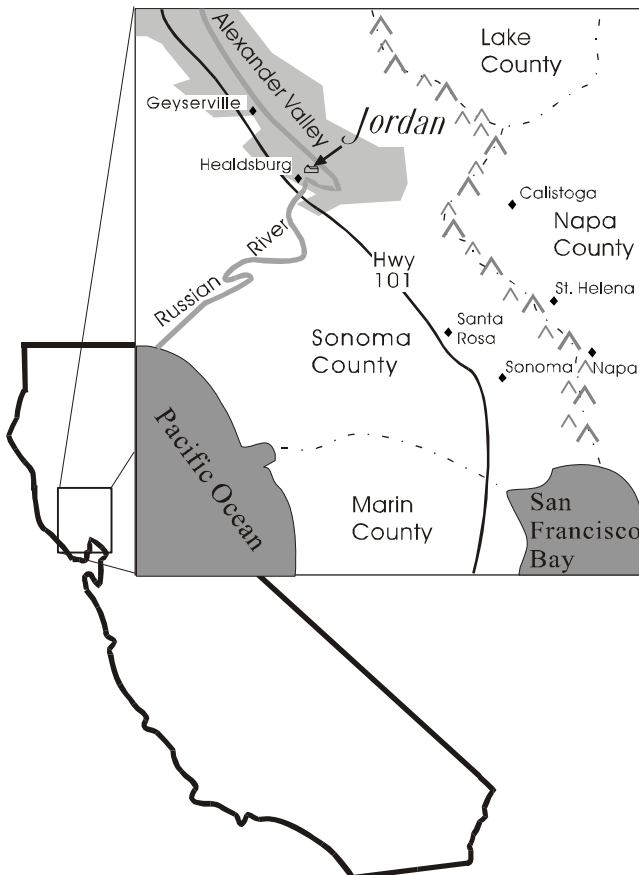
Bottling Dates

June 6 – July 20, 2000

Harvest: Grapes were harvested from prime vineyards in Sonoma and Mendocino Counties from October 7 through October 23, 1998. Due to a long, cool, wet spring, yields were smaller than usual. After keeping only those clusters that had been pollinated early in the spring, grapes were harvested from only those vines that were similar in maturity-balanced fruit. The addition of Merlot to the blend further insures this balance of fruit so that the wine displays elegance, finesse and harmony. Some years are more work than others, but the 1998 proves to us that it is worth it!

Winemaking: The grapes were fermented eleven days in stainless steel to complete yeast fermentation, followed by four weeks in large oak cooperage while completing malolactic fermentation. The wine was aged in 67% French and 33% American small oak barrels for twelve months and in large oak cooperage for an additional six months. The wine was then bottled and aged for an additional seventeen months at the winery so that upon release, it would be elegant and approachable.

Finished Wine: The 1998 Cabernet Sauvignon is a richly textured wine with intense, ripe flavors of black cherry, blackberry, plum and cassis. Slight notes of tobacco and spice and a subtle framework of oak and vanilla complete this delicious wine.



Rob Davis
Winemaker