

*Jordan*

2011 CABERNET SAUVIGNON  
ALEXANDER VALLEY



*The 2011 vintage was one of those challenging years where empirical wisdom and agility were needed to overcome the obstacles Mother Nature handed winemakers. Despite small yields and an unseasonably cool growing season, our growers and their superb vineyard sites supplied the ray of sunshine necessary for us to craft a silky, fruit-forward Cabernet Sauvignon.*

—Rob Davis, winemaker

#### WINEMAKER'S TASTING NOTES

Delicate aromas of fresh cranberry and red cherry mingle with enticing notes of cassis, chocolate and tobacco. The wine is round, soft and refined with elegant flavors of red currant, freshly cut herbs, vanilla bean and allspice. Predominantly French oak aging lends structure to the mid-palate with soft tannins and an inviting mouthfeel, balanced by a backbone of clean acidity. This wine's enduring finish makes it perfectly suited to enjoy today or cellar worthy through 2022-2027. Decant for 30 minutes prior to serving to further enhance aromas and flavors.

#### CHEF'S PAIRING SUGGESTIONS

This wine's style makes it ideal for diverse food pairings. It will shine with savory meat dishes, such as herb-crusted lamb or roasted chicken, allowing the fruit in the wine to take center stage. Play up the delicacy of the fruit by pairing this Bordeaux-style blend with an unexpected cheese course like fresh *chèvre* goat cheese with *Herbes de Provence*.

#### HARVEST DATES:

September 30–October 27, 2011

#### VINEYARDS:

Approximately 60 vineyard blocks from both the Jordan Estate and nearly 20 family growers.

#### FERMENTATION:

Lots kept separate by vineyard; 16 days extended skin contact; every lot reevaluated after primary fermentation; malolactic fermentation completed in upright oak casks for 15 days.

#### COOPERAGES:

Five French and two American barrel coopers selected based on blind tastings and 2011 vintage flavor profile; primarily medium toast.

#### AGEING:

12 months in 73% French and 27% American oak barrels; 37% new oak (62% French, 38% American). Bottle aged an additional 22 months prior to release.

#### SELECTION:

Post malolactic fermentation, individual lots were blind tasted and ranked, and select lots were declassified and sold. Only top performers were then assembled into our "barrel blend."

#### VARIETAL BLEND:

79% Cabernet Sauvignon, 17% Merlot, 3% Petit Verdot, 1% Malbec

#### APPELLATION:

Alexander Valley

#### REGIONAL SOURCES:

85% Alexander Valley, 14% Mendocino County, 1% Dry Creek Valley

#### FINAL ANALYSIS:

Alcohol: 13.8%; T.A.: 0.60 g/100mL; pH: 3.59; R.S.: 0.03%

#### BOTTLING DATES:

June 28–July 31, 2013  
Filtered before bottling

#### RELEASE DATE:

May 1, 2015