

*Jordan*

2005 CABERNET SAUVIGNON  
ALEXANDER VALLEY

## HARVEST NOTES

The 2005 growing season was remarkably abundant, allowing us to thin the vines early in the season for optimal uniformity. Exceptional weather during harvest allowed the grapes to develop optimal ripeness and complex structure.

## TASTING NOTES

With concentrated aromas of cassis, cherry, cedar, red rose petal and tobacco this wine's complexity continues through the flavors, which include red currant, cherry, blackberry and blueberry with a hint of vanilla from oak aging. Round tannins balance and support this medium-bodied wine's ripe fruit. This wine shows beautifully in its youth and will continue to age gracefully for a decade or more.

## TECHNICAL INFORMATION

Harvest Dates: September 26-October 27, 2005

Fermentation: The 2005 Jordan Cabernet Sauvignon spent 22 days in stainless steel tanks for primary fermentation and extended maceration, followed by two weeks in large upright oak tanks for malolactic fermentation.

Ageing: The wine was aged for six months in large upright oak tanks and then aged in 64% French and 36% American oak barrels for 12 months. Prior to release, the wine was bottled and held for another 20 months.

Blend: 76% Cabernet Sauvignon, 19% Merlot and 5% Petit Verdot

Alcohol: 13.5%

T.A.: 0.63 g/100mL

pH: 3.57

R.S.: 0.02 g/L

Bottling Dates: June 28–August 7, 2007

Release Date: March 1, 2009

