

Jordan[®]

1977 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

The 1977 vintage was the second consecutive year of drought in California. The vines in 1977 responded differently to the lack of water than with the previous vintage. The color and tannins were much deeper, the fruit more concentrated. This imposed a more robust, heartier style than in 1976.

TASTING NOTES

The original tasting notes claimed that the aroma and bouquet of the 1977 was a classic “drought” wine displaying concentrated, ripe cherry-like fruit. Today, with a brick-red core at the center of the glass fading to a pale caramel hue as it approaches the rim, this wine has since traded its primary fruit character for tertiary complexity. The nose is rich with dried cherry and prune, and is supported by sweet tobacco, tea-leaf and toffee. The palate retains both a lively acidity and sturdy tannins with a delicate but surprisingly full body structure. The wine has certainly matured, yet remains completely balanced from the entry through the finish. It is soft with a perceived sweetness and carries itself in an elegant feminine manner. Certainly a pleasure to experience 36 years later.

TECHNICAL INFORMATION

Harvest Dates: October 4–November 10, 1977

Fermentation: The grapes were fermented eight days in stainless steel to complete yeast fermentation, followed by four weeks in large oak cooperage while completing malolactic fermentation.

Ageing: The wine was aged in 58% French and 42% American small oak barrels for fourteen months. The wine was then bottled and aged for an additional eighteen months at the winery so that upon release, it would be elegant and approachable.

Blend: 95% Cabernet Sauvignon and 5% Merlot

Alcohol: 13.2%

T.A.: 0.62 g/100mL

Bottling Dates: July 30–August 30, 1978

Release Date: March 1, 1981

