

Jordan

1984 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

Moderate weather and a large crop made 1984 a “too good to be true” scenario for winemakers and growers. Harvest came early due to heat spells, and the resulting wines were very concentrated with high tannins. We used a higher proportion of French oak to build the structure and less American oak to avoid diminishing the fruit aroma.

TASTING NOTES

A forward herbaciousness, with humidior-like tobacco, cassis, and cedar; plush and expansive in the mouth, with hints of fleshy plums and chocolate. A real crowd-pleaser when released, and still holding up well.

TECHNICAL INFORMATION

Harvest Dates: September 5–September 17, 1984

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

Aging: The wine was aged in 64% French and 36% American small oak barrels for 11.5 months, with additional aging in upright oak tanks before bottling. The wine was then bottled and aged for an additional 24 months at the winery so that upon release, it would be elegant and approachable.

Blend: 88% Cabernet Sauvignon, 12% Merlot

Alcohol: 12.8%

T.A.: 0.65 g/100mL

pH: 3.60

Bottling Dates: June 2–July 8, 1986

Release Date: March 1, 1988

