

Jordan

2002 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

The 2002 vintage can be defined by its uniformity of fruit due to an excellent growing season tempered by a lack of extreme heat or rain. The advent of our Indian Summer during the second week of harvest prompted a quick finish, so that harvest lasted just three and a half weeks. Overall, it was a wonderful season, producing a multi-layered, richly-textured wine.

TASTING NOTES

This wine has well-integrated flavors, deep color and a full mouthfeel. It displays intriguing aromas of cassis, black cherry and dark chocolate, with undertones of sweet tobacco and cedar. Rich texture and a restrained oak framework support the opulent flavors of ripe blackberry, cherry and cassis.

TECHNICAL INFORMATION

Harvest Dates: September 6-October 5, 2002

Fermentation: The 2002 Jordan Cabernet Sauvignon spent 15 days in stainless steel tanks completing primary fermentation, followed by three weeks in large, upright oak tanks for malolactic fermentation.

Ageing: The wine was aged in 65% French and 35% American oak barrels for 12 months, then in large, upright oak tanks for an additional three months. After a total of 18 months in oak the wine was bottled and aged for another 17 months prior to release.

Blend: 75% Cabernet Sauvignon, 23% Merlot, 1% Petit Verdot and 1% Cabernet Franc

Alcohol: 13.5%

T.A.: 0.66 g/100mL

pH: 3.52

R.S.: 0.452%

Bottling Dates: June 25–August 3, 2004

Release Date: February 1, 2006

