

Jordan[®]

2003 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

The 2003 growing season started late and was marked by wet weather. A hot summer and higher-than-average temperatures in mid-September jumpstarted harvest, which ended in October just four weeks after it began. This wonderful vintage produced multi-layered, richly textured wines.

TASTING NOTES

This vintage has well-integrated flavors, deep color and a full mouthfeel. The vibrant blueberry qualities of Petit Verdot marry well with the soft, alluring flavors of Merlot and contribute to the complexity of the masculine, tannic nature of the Cabernet Sauvignon. This wine has very rich texture with opulent flavors, a restrained oak framework and a lingering nish of subtle earth, cigar tobacco and cedar.

TECHNICAL INFORMATION

Harvest Dates: September 16-October 15, 2003

Fermentation: After four days completing primary fermentation in stainless steel tanks, the wine underwent malolactic fermentation in large, upright oak tanks.

Ageing: The wine was then aged in 68% French and 32% American oak barrels for 12 months, and in large, upright oak tanks for an additional three months. After a total of 18 months in oak, the wine was bottled and held for another 17 months prior to release.

Blend: 81% Cabernet Sauvignon, 15% Merlot, 2% Petit Verdot and 2% Cabernet Franc

Alcohol: 13.5%

T.A.: 0.67 g/100mL

pH: 3.54

R.S.: 0.54%

Bottling Dates: July 6–August 8, 2005

Release Date: January 1, 2007

