

Jordan

2009 CABERNET SAUVIGNON  
ALEXANDER VALLEY



*The 2009 Jordan Cabernet reminds me of a great symphony—it hits all the right notes. Clearly the direction of our fruit sourcing is paying off in enormous dividends. We have dreamed about making a wine like this for so long; we are ecstatic!*

—Rob Davis, winemaker

#### WINEMAKER'S TASTING NOTES

Visually stunning with a deep garnet-ruby hue, this wine possesses an unprecedented elegance of fruit expression, lively acidity, tannin structure and oak integration. Aromas of blackberry, black cherry and cassis are supported by subtle hints of baking spice and vanilla from oak aging. The mouthfeel is soft, silky and robing with a seemingly never-ending finish. Enjoy now or cellar through 2025. Decant prior to serving to further accentuate the aromas and flavors.

#### CHEF'S PAIRING SUGGESTIONS

The incredible balance of acidity, varietal fruit character, silky tannin structure and restrained alcohol makes this vintage unparalleled in its versatility on the dinner table. It carries the depth and body to hold up to a marbled rib-eye and the finesse and elegance to gracefully accompany the leaner filet mignon. Grilled, braised or roasted, lamb, venison, pork, chicken and duck also make for perfect pairing material—the possibilities are only limited by the imagination.

#### HARVEST DATES:

September 17–October 22, 2009

#### VINEYARDS:

Roughly 60 vineyard blocks from both the Jordan Estate and more than a dozen family growers.

#### FERMENTATION:

Lots kept separate by vineyard; 21 days extended maceration; every lot reevaluated after primary fermentations; malolactic fermentation completed in upright oak casks before assemblage to create our “barrel blend.”

#### COOPERAGES:

Nine French and five American barrel coopers selected based on blind tastings and 2009 vintage flavor profile; primarily medium toast.

#### AGEING:

12 months in 77% French and 23% American oak barrels; 34% new oak (64% French, 36% American). Bottle aged an additional 21 months prior to release.

#### SELECTION:

Post malolactic fermentation, individual lots were blind tasted, ranked and underperformers sold to the bulk market. After one year in barrels, additional lots were declassified and sold to further elevate quality of the final master blend.

#### VARIETAL BLEND:

75% Cabernet Sauvignon, 19% Merlot, 5% Petit Verdot, 1% Malbec

#### APPELLATION:

Alexander Valley

#### REGIONAL SOURCES:

85% Alexander Valley, 10% Mendocino County, 3% Dry Creek Valley, 2% Sonoma Mountain

#### FINAL ANALYSIS:

Alcohol: 13.5%; T.A.: 0.62 g/100mL; pH: 3.57; R.S.: 0.02%

#### BOTTLING DATES:

June 2–July 14, 2011  
Filtered before bottling

#### RELEASE DATE:

May 1, 2013