

Jordan

1976 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

The first harvest at Jordan was also the shortest to date – it was completed in a record seven days. In a very close finish, delivery of the first grapes coincided with completion of the new winery – grape gondolas coming up the hill were passing carpenter’s trucks going down. The grapes harvested that first year were perfect for making the style of wine that Tom Jordan wanted: intensely fruity, yet soft in tannin.

TASTING NOTES

Upon its release in 1980, this Cabernet was favorably compared with the great premier grand crus of Bordeaux because of its balance and finesse. Possessing ripe, herbal, black cherry, and currant flavors with an absence of tannin, the wine became recognized for its accessibility.

TECHNICAL INFORMATION

Harvest Dates: October 8–25, 1976

Fermentation: The grapes were fermented six 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 60% French and 40% American small oak barrels for fourteen months and in large oak cooperage for an additional six 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: 85.8% Cabernet Sauvignon, 13.1% Merlot, and 1.1% Pinot Noir

Alcohol: 12.8%

T.A.: 0.60 g/100mL

pH: 3.31

R.S.: 0.02%

Bottling Dates: July 10–September 13, 1978

Release Date: March 1, 1980

