

*Jordan*<sup>®</sup>

1978 CABERNET SAUVIGNON  
ALEXANDER VALLEY

## HARVEST NOTES

A great Vintage. We got tremendous fruit, and it confirmed our belief that our vineyard site in the Alexander Valley was a good place to grow cabernet and merlot suitable for Jordan's Bordeaux-style of wine. The range of fruit was remarkably consistent—a rarity. As we pumped over the wine, the ruby-colored foam that frothed out of the tanks was redolent with the aroma of cassis. It was a classic year.

## TASTING NOTES

Even though 1978 was a classic year, 31 years is a long time for red wine to live. As expected, the 1978 Jordan is beyond peak maturity. The wine displays shy notes of leather, tobacco and cedar with hints of cherry, spice and dust. The 750mL and 1.5L are past prime, but if you have a 3L or 6L, drink now.

Last Tasted: June 1, 2013.

## TECHNICAL INFORMATION

Harvest Dates: September 27–October 17, 1978

Fermentation: The grapes were fermented eight 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 42% French and 58% American small oak barrels for fourteen 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: 93% Cabernet Sauvignon and 7% Merlot

Alcohol: 13.8%

T.A.: 0.60 g/100mL

Bottling Dates: June 23–August 31, 1980

Release Date: March 1, 1982

