

Jordan[®]

1979 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

A smaller crop than 1978 and not as opulent, but more concentrated. When crushed in the fermentation tanks, the fruit exploded with blackberry and cherry aromas and the tannins were equally concentrated. The harvest finished with a thunderclap of approval from the heavens. In fact, the very last load did not quite make it through the crusher—a cloudburst drenched the hopper and the grapes augering through it.

TASTING NOTES

In its youth, the 1979 was considered a great wine in terms of fruit and finesse. It was assertive in fruit expression, yet well-rounded in bouquet, with flavors of cherry, cedar, and slight herbal notes. If the 1977 just two-years earlier is considered to be feminine, this wine is a cowboy. Visually, the pale orange-brown hue is misleading, as this wine is anything but delicate. The slight herbal notes of the past have evolved into a complex nose dominant in dark-chocolate, tobacco, coffee bean and eucalyptus with only a hint of dried fruit present. It carries a bright acidity and a moderate tannin level and ends with a long, nutty finish.

TECHNICAL INFORMATION

Harvest Dates: September 14–October 20, 1979

Fermentation: The grapes were fermented seven days in stainless steel to complete yeast fermentation, followed by five weeks in large oak cooperage while completing malolactic fermentation.

Ageing: The wine was aged in 54% French and 46% American small oak barrels for twelve months. The wine was then bottled and aged for an additional twenty-one months at the winery so that upon release, it would be elegant and approachable.

Blend: 93% Cabernet Sauvignon and 7% Merlot

Alcohol: 13.0%

T.A.: 0.61 g/100mL

pH: 3.6

Bottling Dates: June 16–August 17, 1981

Release Date: March 1, 1983

