

Jordan[®]

1980 CABERNET SAUVIGNON
ALEXANDER VALLEY, ESTATE BOTTLED

HARVEST NOTES

The 1980 vintage was a long and cool growing season. Grapes were harvested in late September and early October, allowing for extended hang time and therefore incredibly intense flavors. The intensity of this vintage is also marked by the huge tannins. The soft silky tannins of the Merlot fruit were essential in finding a harmonious balance in this vintage.

TASTING NOTES

The 1980 Cabernet Sauvignon is an intense aroma full of cassis-like fruit character. The fruit is balanced out in the palate with an opulent jamminess that has been enhanced by 12 months of oak ageing. This wine has an elegant silkiness.

TECHNICAL INFORMATION

Harvest Dates: September 27–October 11, 1980

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 57% French and 43% American small oak barrels for twelve 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: 88.4% Cabernet Sauvignon and 11.6% Merlot

Alcohol: 12.8%

T.A.: 0.61 g/100mL

pH: 3.30

R.S.: 0.03%

Bottling Dates: June 16-August 2, 1982

Release Date: March 1, 1984

