

*Jordan*<sup>®</sup>

1981 CABERNET SAUVIGNON  
ALEXANDER VALLEY

## HARVEST NOTES

The early harvest due to a heatwave had critics questioning the quality of 1981 early on, but finished Cabernet Sauvignons revealed pure varietal fruit character, supple textures and surprising balance.

## TASTING NOTES

From the appearance to the finish, this expression of Jordan Estate Alexander Valley fruit clearly displays characteristics of a slowly and carefully aged wine. The 1981 now shows aromatics of dried black cherry, plums and raisins accompanied by savory notes of dried herbs, olive and tobacco. The 750mL is slightly shy on the mid-palate and finish at this point in its life. Refusing to give up its youth, 1981 large-format bottles are pensive, persistent and can be appreciated by all wine lovers. Decant off of sediment and enjoy now.

Last Tasted: October 2, 2013

## TECHNICAL INFORMATION

Harvest Dates: August 28–October 17, 1981

Fermentation: The grapes were fermented eight days of primary fermentation in stainless steel tanks, followed by four weeks in large oak tanks for malolactic fermentation.

Ageing: The wine was aged 12 months in 54% French and 46% American oak barrels with additional aging in upright oak tanks before nearly two years of bottle age.

Blend: 88% Cabernet Sauvignon and 12% Merlot

Alcohol: 12.8%

T.A.: 0.59 g/100mL

Bottling Dates: June 23–August 31, 1983

Release Date: March 1, 1985

