

Jordan

1993 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

Late vintage, small crop. Precision viticulture in 1993 required the removal of 20% of the crop due to a mix of rain and hot weather. The fruit that made it to the winery proved exceptional. Winemaker Rob Davis noted some similarities to the '88, but more capricious.

TASTING NOTES

With two decades of tertiary character development, a deep complexity now awaits those who open a bottle. Visually this wine displays a youthful quality with a garnet core of medium-plus intensity at the center of the glass and little variation as it approaches the rim. The nose is bright with primary aromas of cherry and cassis, backed by subtle notes of forest floor and eucalyptus. The acidity and silky tannin structure share a moderate firmness, framing a mid-palate that is full and leads to a long and complete finish.

TECHNICAL INFORMATION

Harvest Dates: September 10–October 1, 1993

Fermentation: The grapes were fermented sixteen days in stainless steel to complete yeast fermentation, two days in stainless steel for extended maceration, followed by two weeks in large oak cooperage while completing malolactic fermentation.

Ageing: The wine was aged in 69% French and 31% American small oak barrels for twelve months. The wine was then bottled and aged for an additional twenty-two months at the winery so that upon release, it would be elegant and approachable.

Blend: 82% Cabernet Sauvignon, 15% Merlot and 3% Cabernet Franc

Alcohol: 13.8%

T.A.: 0.63 g/100mL

pH: 3.49

Bottling Dates: June 20–July 24, 1995

Release Date: April 1, 1997

