

Jordan[®]

1995 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

The extra-long growing season allowed an assertive, yet disciplined character to appear in the fruit. Vintages like 1995 are rare!

TASTING NOTES

At the release of the 1995 vintage, winemaker Rob Davis stated, “This wine makes me think of the hands of a surgeon—strong, well-coordinated, yet delicate.” Now 18 years later, this wine still displays a tremendous balance between its persistent tannin structure and seemingly youthful acidity. Black berry, cherry and cassis dominate the nose and are amply confirmed on the palate with the addition of cedar and a hint of anise. The combination of French and American oak influence plays a supporting role in the backdrop.

TECHNICAL INFORMATION

Harvest Dates: September 21-October 31, 1995

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

Ageing: The wine completed barrel aging in 67% French and 33% American small oak barrels during spring of 1996.

Blend: 86% Cabernet Sauvignon, 12% Merlot and 2% Cabernet Franc

Alcohol: 13.2%

T.A.: 0.59 g/100mL

pH: 3.64

Bottling Dates: June 10–July 14, 1997

Release Date: February 1, 1999

