

*Jordan*

1999 CABERNET SAUVIGNON  
SONOMA COUNTY

## HARVEST NOTES

The 1999 vintage marks the first harvest of our hillside vineyards. Grapes from these higher elevations produce complex flavors, lower yields, and enhanced structure for aging. The long, mild growing season forced a long hang-time, allowing the grapes to retain a high level of acidity and varietal fruit character while keeping sugar levels low.

## TASTING NOTES

While the brick-red rim and sediment in the bottle show evidence of maturity, the overall brightness and lack of any significant rim separation from the garnet core of medium intensity are evidence that this vintage is not over the hill. Dried versions of the cassis and black cherry primary fruit characteristics and a hint of vanilla oak remain on the nose, intermingling with an attractive bouquet of tea leaf, tobacco, leather and autumn spices. The full-bodied, glycerol mouth feel is proof of the grape quality, and a lively acidity balanced by a firm tannic backbone carries the whole experience through the long finish..

## TECHNICAL INFORMATION

Harvest Dates: September 27–October 26, 1999

Fermentation: The grapes underwent primary fermentation for 14 days in stainless steel tanks followed by three weeks in large, upright oak tanks to complete malolactic fermentation.

Ageing: The wine was aged in 71% French and 29% American oak barrels for 12 months and in large, upright oak tanks for an additional six months. The wine was then bottled and aged for an additional 17 months at the winery.

Blend: 76.8% Cabernet Sauvignon and 23.2% Merlot

Alcohol: 12.8%

T.A.: 0.60 g/100mL

pH: 3.50

R.S.: 0.02%

Bottling Dates: June 18–July 24, 2001

Release Date: March 1, 2003

