

Jordan

2001 CABERNET SAUVIGNON
SONOMA COUNTY

HARVEST NOTES

The 2001 vintage marks the third harvest of our hillside vineyards. Though these grapes account for only 32% of the total tons harvested the intensity of their aromas and the overall depth of their character promises great things to come. The grapes were harvested from our Sonoma and Mendocino County vineyards.

TASTING NOTES

The aromas offer notes of cassis, ripe currant, black cherry and dark chocolate, while excellent mid-palate structure and rich texture support lush flavors of blackberry, blueberry, Bing cherry and cassis. Slight earthy notes of tobacco, cedar and a subtle framework of oak complete the wine's rich character.

TECHNICAL INFORMATION

Harvest Dates: September 4-October 4, 2001

Fermentation: The 2001 Jordan Cabernet Sauvignon completed primary fermentation during 15 days in stainless steel followed by malolactic fermentation during four weeks in upright oak tanks.

Ageing: The wine was then aged in 66% French and 34% American oak barrels for 12 months and in large, upright oak tanks for an additional three months. After a total of 15 months in oak, the wine was bottled and held for an additional 18 months at the winery prior to release.

Blend: 75% Cabernet Sauvignon and 25% Merlot

Alcohol: 13.5%

T.A.: 0.66 g/100mL

pH: 3.52

R.S.: 1.06%

Bottling Dates: June 6-July 17, 2003

Release Date: February 1, 2005

