

Jordan

2002 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

The 2002 vintage can be defined by its uniformity of fruit due to an excellent growing season tempered by a lack of extreme heat or rain. The advent of our Indian Summer during the second week of harvest prompted a quick finish, so that harvest lasted just three and a half weeks. Overall, it was a wonderful season, producing a multi-layered, richly-textured wine.

TASTING NOTES

This wine has well-integrated flavors, deep color and a full mouthfeel. It displays intriguing aromas of cassis, black cherry and dark chocolate, with undertones of sweet tobacco and cedar. Rich texture and a restrained oak framework support the opulent flavors of ripe blackberry, cherry and cassis.

TECHNICAL INFORMATION

Harvest Dates: September 6-October 5, 2002

Fermentation: The 2002 Jordan Cabernet Sauvignon spent 15 days in stainless steel tanks completing primary fermentation, followed by three weeks in large, upright oak tanks for malolactic fermentation.

Ageing: The wine was aged in 65% French and 35% American oak barrels for 12 months, then in large, upright oak tanks for an additional three months. After the wine was bottled, it aged for another 17 months prior to release.

Blend: 75% Cabernet Sauvignon, 23% Merlot, 1% Petit Verdot and 1% Cabernet Franc

Alcohol: 13.5%

T.A.: 0.66 g/100mL

pH: 3.52

R.S.: 0.452%

Bottling Dates: June 25–August 3, 2004

Release Date: February 1, 2006

