

*Jordan*

2004 CABERNET SAUVIGNON  
ALEXANDER VALLEY

## HARVEST NOTES

The 2004 growing season started early with a very warm spring. Harvest began in August and ended in September. Our skilled vineyard workers picked the fruit at optimal ripeness, preserving its delicate flavors.

## TASTING NOTES

Our hillside vineyards account for 30% of the final blend, giving this wine intensity and structure. The bouquet offers distinct notes of cassis, black cherry and cocoa, while the soft palate has opulent flavors and a restrained oak framework. The wine's lingering finish suggests black cherries, earth, smoke and violet.

## TECHNICAL INFORMATION

Harvest Dates: August 26-September 29, 2004

Fermentation: The 2004 Jordan Cabernet Sauvignon spent 16 days in stainless steel tanks for primary fermentation, followed by four weeks in large upright oak tanks for malolactic fermentation.

Ageing: The wine was aged in 62% French and 38% American oak barrels for 12 months. It was then bottled and held for another 18 months prior to release.

Blend: 76% Cabernet Sauvignon, 18% Merlot, 4% Petit Verdot, 2% Cabernet Franc

Alcohol: 13.5%

T.A.: 0.64 g/100mL

pH: 3.56

R.S.: <0.02 g/L

Bottling Dates: July 7–August 7, 2006

Release Date: February 1, 2008

