

Jordan

2006 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

A growing season without extremes, 2006 provided the opportunity for a classic vintage. Moderate spring weather remained consistent throughout budbreak in March and bloom in April, resulting in uniformity of berries within the cluster. Harvest occurred September 19–October 24, with a pause due to rain October 4–10. Beautiful, warm fall conditions prevailed for the remaining weeks in October, allowing ample time to pick the remaining fruit at optimal maturity.

TASTING NOTES

Concentrated, lovely aromas of blackberry, blueberry and cassis. The mouthfeel is luscious and full with continued flavors of blackberry, cassis, black cherry with a suggestion of vanilla, coconut and cedar. The soft, round tannins and understated acidity of this wine complement the bright fruit characters to create a balanced Cabernet Sauvignon approachable now or worthy of cellaring for at least 10–15 years.

TECHNICAL INFORMATION

Harvest Dates: September 19–October 24, 2006

Fermentation: The vineyard blocks were harvested and fermented separately, spending 12–21 days in tank depending on the particular character of the site. Malolactic fermentation occurred before the lots were re-tasted to determine which exuded the sensory characteristics to merit inclusion in our barrel blend lots.

Ageing: Aged for 12 months in two-thirds French oak and one-third American oak barrels, of which 33% were new, before two years of bottle age.

Blend: 75% Cabernet Sauvignon, 19.5% Merlot, 4.5% Petit Verdot, 1% Malbec

Alcohol: 13.5%

T.A.: 0.64 g/100mL

pH: 3.47

R.S.: 0.03%

Bottling Dates: June 17–July 23, 2008

Release Date: May 1, 2010

