

Jordan

2007 CABERNET SAUVIGNON
ALEXANDER VALLEY

HARVEST NOTES

2007 provided growing conditions that made the flavors in our fruit flourish. Spring started off with warm weather, and the June bloom revealed a smaller crop than 2006, creating the potential for intense flavors. Fruit set was uniform, which offered great hope for an amazing vintage. Ideal weather with moderate temperatures and plenty of sunshine prevailed throughout the summer, with a short heat spike in early September and a few brief rains. The beautiful, temperate conditions allowed us to pick pristine grapes over a six-week period, ensuring optimal maturity with dark fruit flavors, mature, round tannins and bright acids.

TASTING NOTES

A seamless wine with beautiful, dense, blackberry aromas that echo through the mid-palate. The mouthfeel is silky-smooth with soft, round tannins accented by a vanilla quality from the French oak. The silky, soft finish is reminiscent in style of a Bordeaux Saint-Julien. Enjoyable now or worthy of cellaring through at least 2020.

TECHNICAL INFORMATION

Harvest Dates: September 1-October 15, 2007

Fermentation: Vineyard blocks were fermented separately, spending 2-3 weeks with extended maceration. After primary fermentation, only the top blocks were selected for blending into our historic oak casks, where malolactic fermentation occurred with our native bacteria (isolated from a first-growth chateau in the 1970s).

Ageing: Aged 12 months in 70% French oak and 30% American oak barrels (39% new), allowing the flavors to marry and full tannin integration to take place. The lots were then re-assembled to create the final master blend before aging two years in bottle

Blend: 75% Cabernet Sauvignon, 20% Merlot, 4% Petit Verdot, less than 1% Malbec

Alcohol: 13.5%

T.A.: 0.66 g/100mL

pH: 3.52

R.S.: 0.10%

Bottling Dates: July 6–August, 2009 (*Egg-white fined and filtered before bottling*)

Release Date: May 1, 2011

