

Jordan

2009 CABERNET SAUVIGNON
ALEXANDER VALLEY



The 2009 Jordan Cabernet reminds me of a great symphony—it hits all the right notes. Clearly the direction of our fruit sourcing is paying off in enormous dividends. We have dreamed about making a wine like this for so long; we are ecstatic!

—Rob Davis, winemaker

WINEMAKER'S TASTING NOTES

Visually stunning with a deep garnet-ruby hue, this wine possesses an unprecedented elegance of fruit expression, lively acidity, tannin structure and oak integration. Aromas of blackberry, black cherry and cassis are supported by subtle hints of baking spice and vanilla from oak aging. The mouthfeel is soft, silky and robing with a seemingly never-ending finish. Enjoy now or cellar through 2025. Decant prior to serving to further accentuate the aromas and flavors.

CHEF'S PAIRING SUGGESTIONS

The incredible balance of acidity, varietal fruit character, silky tannin structure and restrained alcohol makes this vintage unparalleled in its versatility on the dinner table. It carries the depth and body to hold up to a marbled rib-eye and the finesse and elegance to gracefully accompany the leaner filet mignon. Grilled, braised or roasted, lamb, venison, pork, chicken and duck also make for perfect pairing material—the possibilities are only limited by the imagination.

HARVEST DATES:

September 17–October 22, 2009

VINEYARDS:

Roughly 60 vineyard blocks from both the Jordan Estate and more than a dozen family growers.

FERMENTATION:

Lots kept separate by vineyard; 21 days extended maceration; every lot reevaluated after primary fermentations; malolactic fermentation completed in upright oak casks before assemblage to create our “barrel blend.”

COOPERAGES:

Nine French and five American barrel coopers selected based on blind tastings and 2009 vintage flavor profile; primarily medium toast.

AGEING:

12 months in 77% French and 23% American oak barrels; 34% new oak (64% French, 36% American). Bottle aged an additional 21 months prior to release.

SELECTION:

Post malolactic fermentation, individual lots were blind tasted, ranked and underperformers sold to the bulk market. After one year in barrels, additional lots were declassified and sold to further elevate quality of the final master blend.

VARIETAL BLEND:

75% Cabernet Sauvignon, 19% Merlot, 5% Petit Verdot, 1% Malbec

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

85% Alexander Valley, 10% Mendocino County, 3% Dry Creek Valley, 2% Sonoma Mountain

FINAL ANALYSIS:

Alcohol: 13.5%; T.A.: 0.62 g/100mL; pH: 3.57; R.S.: 0.02%

BOTTLING DATES:

June 2–July 14, 2011
Filtered before bottling

RELEASE DATE:

May 1, 2013



GROWING SEASON

The 2009 growing season commenced with an unseasonably warm spring and continued with an unseasonably cool summer and fall. Although Mother Nature delivered a non-threatening reminder of the devastating 2008 frosts, the green tissue of the newly exposed buds in March pushed through unscathed. The otherwise mild spring led to a healthy bloom in April, followed by a beautifully successful fruit set in May. Temperatures throughout summer remained favorably cool with no major heat spikes, allowing for a ripening season that can best be described as “even”—a simple word that means everything to a grower. The cooler climate slowed the ripening process, allowing the grapes to develop a greater depth of color, a more vivid varietal fruit character and silky elegant tannins while keeping sugar levels low and acids high. Rain in the forecast for mid-October attempted to dictate the timing of the harvest, and while nearly 4 inches fell on October 13, the decisions made in the vineyard to counter the precipitation allowed for some of the best fruit we have ever seen to be delivered to our sorting tables.

VINEYARDS

The final blend of 2009 Jordan Cabernet Sauvignon began with more than 60 different vineyard blocks—from our estate hillsides in the southern Alexander Valley to about a dozen family growers in the benchlands and hills east of Geyserville (primarily situated on the left bank of the Russian River) and two exquisite hilltop vineyards just outside the appellation. Each of these blocks was chosen for its potential to yield fruit of the highest quality and utmost finesse. Well-drained soils with the ideal calcium/magnesium ratio are a prerequisite in this selection process, but also of importance are the rootstock, grape variety clone, and vine row direction and spacing to best match the composition of each piece of land. The selection of a vineyard block is just the beginning; even if the grapes are chosen to be harvested, there are many more checkpoints to pass through before potentially becoming a component of Jordan’s final blend.

VITICULTURE

Although the vines made it through the early months without frost damage, the crew remained cautiously optimistic and endured a few sleepless nights, poised to respond; an experienced vineyard manager knows all too well that Mother Nature is in control at all times. While the evenness of the bloom and fruit set enabled the crew to make fewer passes through the vines than in 2008, precision viticulture was still practiced on a row-by-row and even on a vine-by-vine basis to make minute adjustments, ensuring that every cluster was ripening at a uniform pace, and held the perfect balance of fruit expression, acidity and tannin structure. Moderate temperatures persisted throughout the summer months—not too hot, not too cold. In response to these ideal growing conditions, the leaves of the vines were judiciously thinned—enough to allow the clusters to receive the sunlight and warmth needed to fully develop, but not too much that they would burn in the case of a heat spike. After the October 13 rain, the leaves were thinned out even more to promote the drying of the remaining clusters on the vines before their harvest. 2009 was a beautiful grape growing season.

HARVEST

Four inches of rain in the forecast for mid-October would usually be a sobering blow to an otherwise perfect growing season. Due to the detail-oriented viticulture practices precisely complementing the 2009 weather, most of the fruit from each of the 60-plus vineyard blocks had reached physiological maturity by October 12—the day before the rain. After the clouds parted, sunny skies dried out the remaining clusters and gave them the last burst of energy they needed to reach that “sweet spot” balance of sugar density, acid and tannin structure. The last grape hit the sorting table on October 22, giving a final average Brix of 24.3°.