



## GROWING SEASON

2012 was truly a phenomenal growing season—every winemaker’s dream. Spring temperatures were cool but not too cold with minimal rain and no frost during budbreak. A two-week run of warm weather occurred in May during bloom, leading to optimum fertilization. Summer temperatures were ideal: very moderate with sunny days and few heat spikes; mornings were foggy but not cold or wet. The copious quantity of clusters on the grapevines was concerning at first, but the fruit tasted balanced and concentrated, so we let the plants continue their natural course. After a long, gorgeous summer, the harvest was fast and furious, with white and red grapes ripening at the same time. The biggest surprise was how absolutely stunning this bountiful crop tasted in the tanks; it was our highest-quality, highest-yielding vintage to date.

## VINEYARDS

The final blend of 2012 Jordan Cabernet Sauvignon began with different vineyard blocks from Jordan Estate and 16 growers primarily situated in the benchlands and hillsides of Geyserville, east of the Russian River. Three factors are paramount in the selection of our growers: vineyard sites with well-drained, gravelly soils that provide both physiologically mature fruit and mineral characters in the finish of the wine, regions with a climate that correctly matches the grape variety and the growers’ commitment to excellence. It is this necessary combination of climate, soil and husbandry that shares a common thread with the grand cru classé Bordeaux that inspire our style of winemaking.

## VITICULTURE

2012 vintage was a model of consistency in weather the entire growing season, making the winegrower’s job much easier than 2011. Due to the near-perfect weather during budbreak and bloom, the crop was plentiful from the beginning, giving us the opportunity to drop excess fruit after both fruit set and cluster counting. This thinning technique helped to maintain an even balance in the canopy throughout the summer. Leaf pulling and shoot positioning occurred over several weeks in June under ideal weather conditions. Clusters were bigger and heavier than usual, but after the dismal fruit yields of 2011, growers and winemakers alike were hesitant to thin the crop. The prevailing, moderate temperatures led to even growth in the grapevine canopies, providing appropriate shade and overall vine balance for the generous crop. Irrigation was stopped about six weeks prior to harvest, allowing the vines to focus their energy on the fruit versus the canopy’s leaves. The vines needed very little manipulation from our viticultural team in 2012.

## HARVEST

Harvest was a seemingly endless run of days with ideal, cool temperatures into late morning. The large clusters were exceptionally clean without any threat from rain to compromise picking decisions. More than 60 vineyard blocks were harvested at optimal maturity. After two vintages with smaller crops and more challenging weather patterns, the only real stress during the 2012 harvest was finding tank space in the winery. To make room for the all the wonderful juice, we opened up space in our adjoining warehouse and created a temporary barrel aging cellar. The fermenting juice from each of our vineyard sources was stunning, and their combined aromatics filled the winery with an exciting promise of the final blend to come. While it is customary to declassify any lots that don’t fit into the Jordan master blend, this year’s elimination process proved challenging, as there were no stepchildren in the group. For our flavor profile, it was truly a dream vintage.