

Jordan

2012 CABERNET SAUVIGNON
ALEXANDER VALLEY



The 2012 vintage validates our decision to elevate the black-fruit intensity in the wines without abandoning our house style. I didn't think a wine like this was possible for Jordan twenty years ago. Our 2012 is one of the most complex, balanced Jordan Cabernet Sauvignons I've ever tasted upon release."

—Rob Davis, winemaker

WINEMAKER'S TASTING NOTES

Concentrated aromas of blackberries and black cherries with an inviting hint of cedar. The wine's silky palate is long and expansive, boasting a beautiful balance of black fruit and fine tannin structure. Its finish is lively, lingering and laced with a sweetness of fruit. A deliciously seductive wine to be enjoyed now or cellared through 2028. Decant for 60 to 90 minutes to elevate aromas and flavors.

CHEF'S PAIRING SUGGESTIONS

The 2012 Jordan Cabernet Sauvignon's luscious fruit, round structure and lower alcohol make it a versatile companion at the dinner table. This wine's French oak aging helps complement grilled fare, such as lamb, steak, pork or chicken, and its dark fruit flavors will stand up to richer dishes, such as veal tenderloin with a wine sauce, mushroom risotto or duck confit. Its medium body highlights lighter dishes as well—think spiced ahi tuna, grilled steak salad and charcuterie.

HARVEST DATES:

September 18–October 20, 2012

VINEYARDS:

More than 60 vineyard blocks from Jordan Estate and 16 family growers.

FERMENTATION:

Lots kept separate by vineyard; 12 days extended maceration; every lot reevaluated after primary fermentation; malolactic fermentation completed in upright oak casks before assemblage to create our "barrel blend."

COOPERAGES:

Five French and three American barrel coopers selected based on blind tastings and vintage flavor profile; primarily medium toast.

AGEING:

69% French and 31% American oak barrels for 12 months; 41% new oak consisted of 73% French, 27% American.

SELECTION:

Post malolactic fermentation, individual lots were blind tasted and ranked, then assembled into our "barrel blend." After one year in barrels, the "barrel blend" was reassessed and only top lots were combined for the final master blend.

VARIETAL BLEND:

77% Cabernet Sauvignon, 16% Merlot, 5% Petit Verdot; 2% Malbec

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

90% Alexander Valley, 8% Mendocino County, 2% Dry Creek Valley

FINAL ANALYSIS:

Alcohol: 13.69%; T.A.: 0.65 g/100mL; pH: 3.55; R.S.: 0.02%

BOTTLING DATES:

June 30–August 5, 2014
Egg-white fined and filtered before bottling

RELEASE DATE:

March 1, 2016