

Jordan

2013 CABERNET SAUVIGNON
ALEXANDER VALLEY



The 2013 exemplifies our move to a higher percentage of French oak to complement the natural grape tannin found in the collection of grower vineyards that have been the soul of Jordan Cabernet Sauvignon since 2006. What began as one of the warmest, driest and earliest growing seasons on record, 2013 had moderate weather throughout summer, allowing the grapes to develop very intense, concentrated flavors with lots of structure. 2013 is the richest, most complex Jordan I've tasted upon release."

—Rob Davis, winemaker

WINEMAKER'S TASTING NOTES

Intense aromas of cassis, black currants, blackberries and ripe cherries with a lovely floral note. The palate is rich and seductive, exuding blackberries and cassis interwoven seamlessly with fine tannins from new French oak barrels. Its masculine structure is harnessed by a beautiful balance of acidity and dark fruits with a long, cassis-laced finish. A collectible vintage to be enjoyed now or cellared through 2032. Decant for 45 to 60 minutes to further elevate aromas and flavors.

CHEF'S PAIRING SUGGESTIONS

The 2013 Jordan Cabernet Sauvignon's dark fruits, rich palate and fine tannin structure make it a versatile companion at the table. Though a natural pairing for a flavorful steak, this wine's balance of fruit, tannin and acidity beautifully complement grilled or roasted dishes, such as herb-crusted lamb, pork belly or rosemary chicken.

HARVEST DATES:

September 12–October 9, 2013

VINEYARDS:

More than 60 vineyard blocks from Jordan Estate and 15 family growers.

FERMENTATION:

Lots kept separate by vineyard; 15 days extended maceration; every lot reevaluated after 11-day primary fermentation; malolactic fermentation completed over 16 days in upright oak casks before assemblage to create our "barrel blend."

COOPERAGES:

Barrels from four French coopers and one American coopers were selected based on blind tastings and vintage flavor profile; primarily medium toast.

AGING:

83% French and 17% American oak barrels for 12 months; 43% new oak consisted of 86% French, 14% 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:

75.5% Cabernet Sauvignon, 15.5% Merlot, 7% Petit Verdot; 1.5% Malbec; 0.5% Cabernet Franc

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

91% Alexander Valley, 7% Mendocino County, 2% Dry Creek Valley

FINAL ANALYSIS:

Alcohol: 13.8%; T.A.: 0.68 g/100mL; pH: 3.44; R.S.: 0.03%

BOTTLING DATES:

June 29–July 30, 2015
Egg-white fined and filtered before bottling

RELEASE DATE:

April 1, 2017