

Jordan

2014 CABERNET SAUVIGNON
ALEXANDER VALLEY



Jordan is often considered more Saint-Julien in style for its early drinkability, forward fruit and elegant tannins. But the 2014 Jordan Cabernet Sauvignon follows all the cues of 2013 and then some—certainly more reminiscent of Bordeaux’s Pauillac with its broader tannins and sturdier structure. Classic black fruit is framed perfectly by a higher percentage of French oak, which assuages the lengthy fruit tannins to create a lasting finish. This will be a long-lived vintage.”
—Rob Davis, winemaker

WINEMAKER’S TASTING NOTES

A wine with elegance, refinement and plenty of verve. Its perfume of blackberries and black cherries mingles with a backdrop of subtle oak notes. The palate has a velvety richness that coats the mouth in concentrated flavors of blackberries and cassis, laced with fine tannins from seamlessly integrated, new French oak. Enticing flavors of chocolate and violets linger in the long finish. Enjoy now or cellar through 2033. Decant for 45 minutes to elevate aromas and flavors.

CHEF’S PAIRING SUGGESTIONS

The black fruits, velvety palate and tannin structure in 2014 Jordan Cabernet Sauvignon allow it to be more versatile with food. Though a natural pairing for a flavorful steak, this wine’s balance of fruit, tannin and acidity beautifully complement grilled or savory roasted dishes, such as herb-crusted lamb, pork belly or rosemary chicken. Its dark fruit flavors will also stand up to richer meals, such as veal tenderloin with a wine sauce, mushroom risotto or duck confit.

HARVEST DATES:

September 2–October 10, 2014

VINEYARDS:

More than 60 vineyard blocks from Jordan Estate and 12 family growers.

FERMENTATION:

Lots kept separate by vineyard; 17 days extended maceration; every lot reevaluated after 10-day primary fermentation; malolactic fermentation completed over 13 days in upright oak casks before assemblage to create our “barrel blend.”

COOPERAGES:

Barrels from five French coopers (one of which also makes American barrels) were selected based on blind tastings and vintage flavor profile; primarily medium toast.

AGING:

94% French and 6% American oak barrels for 12 months; 45% new oak consisted of 100% French.

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:

79% Cabernet Sauvignon, 13.7% Merlot, 5.8% Petit Verdot; 1.2% Malbec; 0.3% Cabernet Franc

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

89% Alexander Valley, 7% Mendocino County, 4% Dry Creek Valley

FINAL ANALYSIS:

Alcohol: 13.8%; T.A.: 0.64 g/100mL; pH: 3.47; R.S.: 0.03%

BOTTLING DATES:

July 1–August 3, 2016
Egg-white fined and filtered before bottling

RELEASE DATE:

April 1, 2018