

Jordan

2018 CABERNET SAUVIGNON
ALEXANDER VALLEY



A vintage remarkably similar to 2012, the 2018 was the first vintage in recent memory that returned to the “usual normal.” Bloom occurred under normal conditions, followed by longer hang-time due to the cooler summer and fall weather. This allowed the smaller berries to develop a very intense level of dark fruit flavors and mature tannins, making this a vintage that will age gracefully.”

—Maggie Kruse, winemaker

WINEMAKER'S TASTING NOTES

Rich aromas of ripe black cherry, Mission fig and dark chocolate mingle with a spice box of clove and nutmeg. The palate is filled with flavors of juicy blackberry and boysenberry that are enveloped in silky tannins, showing complexity beyond its years. Enticing flavors of fresh vanilla bean and hazelnut carry through a velvety richness that lingers on the finish. Enjoy now after decanting for 45 minutes or cellar through 2038.

CHEF'S PAIRING SUGGESTIONS

The dark fruit flavors and beautiful structure make it a lovely wine for food pairing. This wine's elegance, acidity and spice notes complement grilled or roasted dishes, such as herb-crusted lamb, roasted duck or grilled pork loin. The wine's earthiness even complements vegetarian dishes, such as mushroom risotto, ratatouille or roasted root vegetables.

HARVEST DATES:

September 21-October 23, 2018

VINEYARDS:

More than 60 vineyard blocks from Jordan Estate and 14 family growers.

FERMENTATION:

Lots kept separate by vineyard; 15 days extended maceration; every lot reevaluated after 12-day primary fermentation; malolactic fermentation completed over 10 days in upright oak casks before assemblage to create our “barrel blend.”

COOPERAGES:

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

AGING:

100% French oak for 13 months; 35% new and 65% one-year-old barrels.

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:

80% cabernet sauvignon, 11% merlot, 7% petit verdot and 2% malbec

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

87% Alexander Valley,
10% Mendocino County,
3% Dry Creek Valley

FINAL ANALYSIS:

Alcohol: 13.6%; T.A.: 0.59 g/100mL;
pH: 3.57; R.S.: 0.03%

BOTTLING DATES:

June 26-August 4, 2020
Egg-white fined and filtered before
bottling

RELEASE DATE:

May 1, 2022