

2019 CABERNET SAUVIGNON

Alexander Valley



“The 2019 harvest was my first official vintage as head winemaker, and I couldn’t have asked for a more beautifully balanced and challenging growing season for Jordan Cabernet. In 2019, we had a rainy spring and moderate summer that resulted in a structured, concentrated and elegant final blend. I’m loving how seamlessly the tannins have integrated after aging two years in bottle and can’t wait to see how this wine continues to evolve for years to come.”

—Maggie Kruse, winemaker

WINEMAKER’S TASTING NOTES

Intense aromas of ripe black cherry, graphite and blackberry interlace with a lovely violet floral note. The palate is inviting and well balanced, exuding flavors of blueberries, cassis and boysenberry that are all beautifully interwoven with silky tannins from the French oak barrels. The dark fruit flavors and delicate acidity evolve beautifully in the glass and linger on the palate. Enjoy now after decanting for 30 minutes or cellar through 2039.

CHEF’S PAIRING SUGGESTIONS

The dark fruit flavors, silky palate and beautiful structure make it a decadent wine for food pairing. This wine’s elegance, acidity and spice notes complement grilled or roasted dishes, such as coq au vin, lamb ragu or roasted salmon with miso. The 2019 Cabernet Sauvignon’s earthiness even complements vegetarian dishes, such as roasted vegetables, mushroom risotto and ratatouille.

HARVEST DATES:

September 13–October 17, 2019

VINEYARDS:

More than 50 vineyard blocks from Jordan Estate and 14 family growers

FERMENTATION:

Lots kept separate by vineyard; 15 days extended maceration; every lot reevaluated after 11-day primary fermentation; malolactic fermentation completed over 14 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; 42% new and 58% 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, 10% merlot, 8% petit verdot, 2% malbec

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

87% Alexander Valley, 11% Mendocino County, 2% Dry Creek Valley

FINAL ANALYSIS:

Alcohol: 13.6%; T.A.: 0.63 g/100mL; pH: 3.55; R.S.: 0.03%;

BOTTLING DATES:

June 18–August 6, 2021
Egg-white fined and filtered before bottling

RELEASE DATE:

May 1, 2023

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