

2021 CABERNET SAUVIGNON

Alexander Valley



"The 2021 growing season brought dry conditions and moderate temperatures, creating the perfect environment for slow, even ripening. With lower yields, the fruit developed exceptional concentration, resulting in a cabernet with deep dark fruit flavors, refined tannins and impressive balance. Harvest arrived with ideal conditions, allowing us to pick at peak maturity while preserving freshness and acidity. This vintage showcases the elegance and structure that make Alexander Valley Cabernet so distinctive, promising both immediate enjoyment and long-term aging potential." — Maggie Kruse, winemaker

WINEMAKER'S TASTING NOTES

Deep and complex, this Old-World-style vintage offers a harmonious blend of dark fruit, spice and earth. Mixed berries and bright blueberry meet a subtle hint of clove on the nose, leading to rich layers of blackberry, cocoa nib and white pepper on the palate. Structured tannins provide depth and balance, while extended aging in French oak enhances its elegance. We recommend decanting for 60 minutes prior to enjoying.

CHEF'S PAIRING SUGGESTIONS

The dark fruit flavors, silky palate, and beautiful structure make it decadent wine for food pairing, enhancing both rich and savory dishes. The refined tannins and vibrant acidity provide the perfect balance to duck confit or pork loin. Its dark berry notes and subtle spice would complement the richness of duck confit while also melding effortlessly with a creamy penne alla vodka, creating a harmony of fruit, spice and texture.

HARVEST DATES:

September 9 - October 14, 2021

VINEYARDS:

Sourced from 55 vineyard blocks from Jordan Estate and 17 family growers

FERMENTATION:

Lots kept separate by vineyard; 17 days extended maceration; every lot reevaluated after 11-day primary fermentation; malolactic fermentation completed over 15 days in upright oak casks before assemblage to create our "barrel blend."

COOPERAGES:

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

AGING:

100% French oak for 14 months; 40% new, 40% one-year-old barrels and 20% two-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:

87% cabernet sauvignon, 10% merlot, 2% petit verdot, 1% malbec

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

88% Alexander Valley, 7% Mendocino County, 3% Dry Creek Valley, 2% Sonoma Valley

FINAL ANALYSIS:

Alcohol: 13.8%; T.A.: 0.62 g/100mL; pH: 3.51; R.S.: 0.04%;

BOTTLING DATES:

June 20 - July 27, 2023
Filtered before bottling; no egg whites

RELEASE DATE:

May 1, 2025

Jordan