

2022 ALEXANDER VALLEY

Vintage Report



"The 2022 growing season tested the vineyard in ways we don't often see. Despite the challenges, the vintage delivered a remarkable depth of dark fruit and vibrant berry character, all carried by a sense of balance and freshness. It's a wine that reflects both resilience and restraint."

– Maggie Kruse, winemaker

GROWING SEASON

The 2022 growing season began with another year of below-average rainfall, followed by a moderate frost event across Sonoma County on April 12 that impacted shoot growth in vineyards without frost protection. Cool spring temperatures and high winds during bloom also reduced yields in some merlot vineyards. By early summer, however, conditions had settled into an ideal rhythm. Warm, consistent weather from May through August, with few significant heat spikes, encouraged beautifully uniform clusters and the development of concentrated fruit flavors. That steady season changed dramatically over Labor Day, when an extended heat wave brought 10 days of temperatures above 103 degrees, including four days over 110. With most red varieties still weeks from anticipated harvest, careful vineyard management became critical to preserving fruit quality and vine health.

VINEYARDS

The 2022 Jordan Cabernet was sourced from 37 vineyard blocks from Jordan Estate and 16 family growers. The final wine is composed of 88% Alexander Valley fruit, complemented by select vineyard sources in Mendocino County and Sonoma Valley. As with every vintage, vineyard sites were selected to preserve the elegant, balanced character that defines Jordan Cabernet Sauvignon. The varied conditions of 2022 ultimately gave us a unique spectrum of fruit, from concentrated dark fruit flavors developed during the warmer part of the season to bright, vibrant berry characteristics from grapes harvested after the September rain.

VITICULTURE

As the Labor Day heat wave approached, our vineyard team sampled every red block to establish baseline sugar levels and determine whether any fruit was ready to harvest. Because most cabernet sauvignon was still weeks from maturity, we worked closely with our growers to rigorously irrigate the vineyards and minimize dehydration during the prolonged heat. Once temperatures subsided, the fruit told a dramatically different story. Sugars had risen to some of the highest levels in Jordan history, requiring picking decisions to consider not only flavor, but also cluster quality and the condition of the vine canopy. Fortunately, only a small number of blocks showed signs of stress, and the fruit retained beautiful black cherry and cranberry flavors.

HARVEST

Harvest for the 2022 Jordan Cabernet stretched from September 8 to October 20, three weeks longer than usual. As rain approached in September, our vineyard and cellar teams accelerated picking, culminating in a record-breaking day when 239.3 tons of grapes were crushed at Jordan. Soon after, 2.5 inches of rain brought harvest to a temporary halt. After allowing the remaining vineyards about a week to dry, harvest resumed at a much slower pace. The final blocks developed distinctly cooler-vintage characteristics of blueberry, rich cherry and violet, providing a striking contrast to the concentrated fruit harvested after the heat wave. This rare combination of warm- and cool-weather flavors ultimately gave the 2022 vintage its remarkable depth, vibrancy and balance.

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