

2022 CABERNET SAUVIGNON

Alexander Valley



"The 2022 growing season tested the vineyard in ways we don't often see, with an intense stretch of heat over Labor Day followed by unexpected rain just as the fruit reached a critical stage. We were thoughtful in our approach in the cellar, minimizing intervention to let the fruit speak for itself. The result is something truly remarkable. I'm blown away by the depth of dark fruit and vibrant berry character, all carried by a sense of balance and freshness that defies the challenges of the season. It's a wine that reflects both resilience and restraint, and one I'm incredibly proud of and hope our guests enjoy and savor for years to come." — Maggie Kruse, winemaker

WINEMAKER'S TASTING NOTES

This vintage opens with an expressive nose of black cherry, dusty cocoa nib, bay leaf and dried herbs, layered with hints of strawberry preserve, graphite and a touch of allspice and nutmeg. On the palate, it's smooth, rich and beautifully balanced, with vibrant mixed berry character, dark fruit and subtle spice notes carried by refined tannins. A kiss of French oak lingers through the finish, adding polish and structure without overpowering the fruit. We recommend decanting 60 minutes prior to enjoying.

CHEF'S PAIRING SUGGESTIONS

The dark fruit profile, silky palate and elegant structure make this a decadent companion at the table, elevating both rich and savory dishes. Refined tannins and vibrant acidity bring balance to pork chops with mushrooms and leeks or roasted duck, with brightness that gracefully cuts through richer sauces. Notes of dark berry and subtle spice also pair beautifully with braised lamb shank, mushroom risotto or short ribs with polenta.

HARVEST DATES:

September 8 - October 20, 2022

VINEYARDS:

Sourced from 37 vineyard blocks from Jordan Estate and 16 family growers

FERMENTATION:

Lots kept separate by vineyard; 16 days extended maceration; every lot reevaluated after 12-day primary fermentation; malolactic fermentation completed over 14 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; 43% new, 43% one-year-old barrels and 14% 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:

86% cabernet sauvignon, 12% merlot, 2% petit verdot

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

88% Alexander Valley, 8% Mendocino County, 4% Sonoma Valley

FINAL ANALYSIS:

Alcohol: 12.8%; T.A.: 0.64 g/100mL; pH: 3.49; R.S.: 0.07%

BOTTLING DATES:

July 9 - August 5, 2024
Filtered before bottling; no egg whites

RELEASE DATE:

September 1, 2026

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