

Jordan

2008 CABERNET SAUVIGNON
ALEXANDER VALLEY



To make a wine of greatness, the vintner must accept losses in both grapes and wine due to strict quality standards similar to the very best crus in Bordeaux. These sacrifices allowed us to overcome a difficult growing season like 2008, to achieve, in the end, a classic vintage marked by elegance, restraint and Jordan's hallmark consistency—a wine that will wow wine lovers for a decade-plus.

—Rob Davis, winemaker

WINEMAKER'S TASTING NOTES

2008 showcases both the delicacy of the vintage and Jordan's smooth, approachable style. Elegant aromas of cherries and plums open to a soft, silky mouthfeel boasting a spectrum of red and black fruit flavors. A hint of spicy oak is drawn from the American oak, while the French oak builds a seductive midpalate with soft fruit tannins. Enjoy now or cellar through 2020. Decant for 30 minutes prior to serving to further accentuate the aromas and flavors.

CHEF'S PAIRING SUGGESTIONS

Roasted chicken, grilled lamb with herbs, lightly seasoned steaks and even mushroom risotto will pair with the elegant fruit flavors and soft tannins of the 2008 vintage. A very versatile Cabernet Sauvignon on the dinner table due to its balanced acidity, bright fruit and low alcohol.

HARVEST DATES:

September 12–October 4, 2008

VINEYARDS:

Roughly 60 vineyard blocks from Jordan Estate and a dozen family growers

FERMENTATION:

Lots kept separate by vineyard; 20 days extended maceration; every lot reevaluated after primary fermentation; malolactic fermentation completed in upright oak casks before assemblage to create our “barrel blend.”

COOPERAGES:

Six French and three American barrel coopers selected based on blind tastings and 2008 vintage flavor profile; primarily medium toast.

AGEING:

76% French and 24% American oak barrels for 12 months; 31% new oak consisted of 60% French, 40% American

SELECTION:

Post malolactic fermentation, individual lots were blind tasted, ranked and underperformers sold to the bulk market. After one year in barrels, an additional 10% of the Cabernet Sauvignon lots were declassified and sold to further elevate quality of the final master blend.

VARIETAL BLEND:

77% Cabernet Sauvignon, 18% Merlot, 5% Petit Verdot

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

90% Alexander Valley, 7% Mendocino County, 3% Dry Creek Valley

FINAL ANALYSIS:

Alcohol: 13.86%; T.A.: 0.62 g/100mL; pH: 3.52; R.S.: 0.05%

BOTTLING DATES:

June 7–July 14, 2010
Filtered before bottling

RELEASE DATE:

May 1, 2012