

Jordan

2015 CABERNET SAUVIGNON
ALEXANDER VALLEY



A cooler vintage in 2015 lent itself to our soft, silky Bordeaux style. Aging entirely in French oak barrels for the first time really played a pivotal role in this wine. The 2015 Jordan exudes a great fruit character and fine structure that French oak supports and elevates. I've been dreaming of releasing a wine like this for decades because French barrels, when coupled with our terroir-driven fruit, sing like the number one violin. This Cabernet hits all the right notes.

—Rob Davis, winemaker

WINEMAKER'S TASTING NOTES

Pure elegance in a glass. Aromas of black cherries, pomegranate, dried cranberries and a hint of graphite channel classic Bordeaux. Its lovely, silky texture coats the palate with layers of black cherries and a touch of cedar from French oak's fine tannins. From beginning to end, the balance carries all the way through. Enjoy now after decanting for 60 minutes or cellar through 2029-2034.

CHEF'S PAIRING SUGGESTIONS

The 2015 Cabernet Sauvignon's red fruit flavors, silky palate and structure make it a wonderful wine for food. The classic pairing would be New York Strip steak or filet mignon, but the elegance, uplifting acidity and toasted oak nuance will complement grilled or savory roasted dishes, such as herb-crusted lamb, roasted chicken or grilled pork loin. It's a medium-bodied red wine that won't overpower more delicate dishes, such as mushroom risotto, ratatouille or duck confit.

HARVEST DATES:

September 3–28, 2015

VINEYARDS:

More than 60 vineyard blocks from Jordan Estate and 13 family growers.

FERMENTATION:

Lots kept separate by vineyard; 19 days extended maceration; every lot reevaluated after 12-day primary fermentation; malolactic fermentation completed over 16 days in upright oak casks before assemblage to create our "barrel blend."

COOPERAGES:

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

AGING:

100% French oak for 13 months; 47% new and 53% 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:

77% Cabernet Sauvignon, 15% Merlot, 6% Petit Verdot; 2% Malbec; 0.3% Cabernet Franc

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

85% Alexander Valley, 13% Mendocino County, 2% Dry Creek Valley

FINAL ANALYSIS:

Alcohol: 13.8%; T.A.: 0.64 g/100mL; pH: 3.47; R.S.: 0.03%

BOTTLING DATES:

June 20–July 19, 2017
Egg-white fined and filtered before bottling

RELEASE DATE:

May 1, 2019