

*Jordan*

1990 CABERNET SAUVIGNON  
ALEXANDER VALLEY

## HARVEST NOTES

Aside from a slightly reduced crop resulting from rain in the spring months, 1990 was an ideal growing season for the remaining fruit on the vine. When the last of the clouds past, a long summer with minimal temperature extremes allowed for perfectly balanced vineyards and uniformity of the fruit-profile development.

## TASTING NOTES

Upon release this vintage was noted as being soft, with broad aromas and flavors of plum and cassis, supported by faint nuances of French oak. Today the wine is bright and lively with dried cherry and plum leading the aromatics, with pleasant tertiary components of forest floor, eucalyptus, tobacco and tea making up the background. The finish is long, silky, complex and complete. The harmony and balance of this vintage is beautifully conveyed in this wine's aging ability.

## TECHNICAL INFORMATION

Harvest Dates: September 12–25, 1990

Fermentation: The grapes were fermented ten days in stainless steel to complete yeast fermentation and allowed to remain on the skins for another four days, followed by two weeks in large oak cooperage while completing malolactic fermentation.

Ageing: The wine was aged in 63% French and 37% American small oak barrels for twelve months and in large oak cooperage for an additional six months. Bottled and aged for an additional twenty months so it would be elegant and approachable upon release.

Blend: 81.7% Cabernet Sauvignon, 14.8% Merlot, 3.5% Cabernet Franc

Alcohol: 12.8%

T.A.: 0.60 g/100mL

pH: 3.56

R.S.: 0.016%

Bottling Dates: June 29-July 30, 1992

Release Date: March 1, 1994

