

# Jordan

2017 CABERNET SAUVIGNON  
ALEXANDER VALLEY



*The 2017 Cabernet Sauvignon was a more challenging wine to put together. Five major heat spikes in the summer of 2017 made us grateful to be working with the most experienced and talented grape growers in Alexander Valley. Timing in the vineyard was absolutely key for leaf pulling, crop thinning and harvest. While 2017 took a little extra effort to make, we are very proud of this wine.”*

—Maggie Kruse, winemaker

## WINEMAKER’S TASTING NOTES

Cherry, raspberry and dried herb aromas laced with hints of vanilla and tobacco. The palate has a charming weight and velvety texture filled with intense flavors of black cherries and blackberries, all elevated by a lovely backbone of spice notes from extended aging in French oak barrels. Blackberries and hints of dried herbs linger through the long, spice-kissed finish. Enjoy now after decanting for 45 minutes or cellar through 2035.

## CHEF’S PAIRING SUGGESTIONS

The dark fruit flavors, silky palate and structure make it a lovely wine for food pairing. This wine’s elegance, acidity and spice notes complement grilled or roasted dishes, such as herb-crusted lamb, roasted chicken or grilled pork loin. The wine’s earthiness even complements vegetarian dishes, such as mushroom risotto, ratatouille or roasted root vegetables.

### HARVEST DATES:

September 6–October 6, 2017

### VINEYARDS:

More than 60 vineyard blocks from Jordan Estate and 14 family growers.

### FERMENTATION:

Lots kept separate by vineyard; 17 days extended maceration; every lot reevaluated after 15-day primary fermentation; malolactic fermentation completed over 10 days in upright oak casks before assemblage to create our “barrel blend.”

### COOPERAGES:

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

### AGING:

100% French oak for 13 months; 45% new and 55% 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:

80% Cabernet Sauvignon,  
10% Merlot, 8% Petit Verdot,  
2% Malbec

### APPELLATION:

Alexander Valley

### REGIONAL SOURCES:

82% Alexander Valley,  
17% Mendocino County,  
1% Dry Creek Valley

### FINAL ANALYSIS:

Alcohol: 13.6%; T.A.: 0.66 g/100mL;  
pH: 3.48; R.S.: 0.03%

### BOTTLING DATES:

June 27–July 31, 2019  
Egg-white fined and filtered before bottling

### RELEASE DATE:

August 1, 2021