

Jordan

2016 CABERNET SAUVIGNON
ALEXANDER VALLEY



We all have vivid memories from the 2016 vintage; it's hard not to salivate when thinking about that harvest. 2016 was an incredible year for Cabernet Sauvignon. Right off the vine, the fruit aromas were so bright, beautiful and rich, and the delicious fruit flavors were maintained all the way to the bottle. This is a wine that tastes great now, but also has structure to make it a phenomenal library vintage."

—Maggie Kruse, winemaker

WINEMAKER'S TASTING NOTES

Aromas of black cherries wrapped in a spice box of nutmeg, clove and allspice jump from the glass. The palate is filled with flavors of black currants and plum that lead seamlessly to silky tannins and black cherry notes. Blackberry, Mission fig and black cherry notes linger on the finish. The combination of elegance and intensity make it a fitting vintage to celebrate 40 years of Jordan Cabernet Sauvignon. Enjoy now after decanting for 30 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 8—October 7, 2016

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 11-day primary fermentation; malolactic fermentation completed over 18 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 13 months; 49% new and 51% 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,
11% Merlot, 7% Petit Verdot,
2% Malbec

APPELLATION:

Alexander Valley

REGIONAL SOURCES:

89% Alexander Valley, 9% Mendocino County, 2% Dry Creek Valley

FINAL ANALYSIS:

Alcohol: 13.8%; T.A.: 0.66 g/100mL;
pH: 3.48; R.S.: 0.02%

BOTTLING DATES:

July 9–August 9, 2018
Egg-white fined and filtered before bottling

RELEASE DATE:

May 1, 2020