

2020 CABERNET SAUVIGNON

Alexander Valley



“The 2020 harvest was one of the most challenging in my career and I couldn’t have asked for a stronger, more supportive team. In 2020, we had a warm, sunny spring and moderate summer that resulted in a balanced crop among our red varieties. I am very proud of this vintage considering the amount of labor and dedication that went into crafting this wine. The extended bottle aging has this vintage tasting beautifully now and I look forward to seeing how it continues to age.”

—Maggie Kruse, winemaker

WINEMAKER’S TASTING NOTES

Rich notes of ripe black cherry, currant and boysenberry mingle gracefully with delicate notes of cedar. On the palate, a harmonious balance unfolds, showcasing flavors of blueberries, cranberry and clove, all embraced by the smooth tannins imparted by the French oak barrels. Evolving gracefully in the glass, the dark fruit flavors and subtle acidity leave a lasting impression on the palate. Enjoy now after decanting 60 minutes or cellar through 2040.

CHEF’S PAIRING SUGGESTIONS

The dark fruit flavors, silky palate and beautiful structure make it a decadent wine for food pairing. This wine’s elegance, acidity and spice notes complement grilled or roasted dishes, such as beef bourguignon, duck confit or roasted chicken. The earthiness in this wine will also complement vegetarian dishes, such as roasted vegetables, mushroom risotto and ratatouille.

HARVEST DATES:
September 11-October 4, 2020

VINEYARDS:
More than 50 vineyard blocks from Jordan Estate and 14 family growers

FERMENTATION:
Lots kept separate by vineyard; 16 days extended maceration; every lot reevaluated after 11-day primary fermentation; malolactic fermentation completed over 14 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;
42% new and 58% 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:
83% cabernet sauvignon, 10% merlot,
6% petit verdot, 1% malbec

APPELLATION:
Alexander Valley

REGIONAL SOURCES:
89.2% Alexander Valley, 10.8% Mendocino County

FINAL ANALYSIS:
Alcohol: 13.6%; T.A.: 0.66 g/100mL;
pH: 3.58; R.S.: 0.03%;

BOTTLING DATES:
June 13-August 24, 2022
Egg-white fined and filtered before bottling

RELEASE DATE:
June 4, 2024

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