



HOUSE OF TOWNEND

FAMILY WINE MERCHANTS SINCE 1906

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## Jordan Cabernet Sauvignon 2012, Magnum

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<b>Price</b>	£160.00
<b>Code</b>	JORD035

From one of California's most awarded wine estates and modelled after a First Growth Bordeaux, Jordan is a classic Californian Cabernet Sauvignon that has been considered one of Sonoma's best Cabernet Sauvignons for four decades with its perfect balance between beautiful fruit, silky tannins and a lingering finish. 2012 was truly a phenomenal growing season—every winemaker's dream—which shines through as one of the most complex Jordan Cabernet Sauvignons to date. A long-lived vintage that tastes incredible in magnum now and will continue to reward wine collectors for decades.

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### Tasting Notes:

Concentrated aromas of blackberries and black cherries with an inviting hint of cedar. The wine's silky palate is long and expansive, boasting a beautiful balance of black fruit and fine tannin structure. Its finish is lively, lingering and laced with a sweetness of fruit. A deliciously seductive wine to be enjoyed now or cellared through 2028. Decant for 60 to 90 minutes to elevate aromas and flavors.

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Specification	
ABV	13.8%
Size	1.5Ltr
Drinking Window	Drink now
Country	USA
Region	California
Area	Sonoma
Sub Area	Alexander Valley
Type	Red Wine
Grape Mix	77% Cabernet Sauvignon, 16% Merlot, 5% Petit Verdot; 2% Malbec
Genres	Fine Wine, Vegetarian
Vintage	2012
Body	Rich, bold and robust
Producer	Jordan Vineyard & Winery
Producer Overview	Established in 1972, by Tom and Sally Jordan, Jordan Vineyard & Winery was inspired by the great wines of Burgundy and Bordeaux. Jordan estate farms on 1,200 acres in Sonoma's cool Alexander Valley, north of Napa and represents quality and consistency, with focus on producing only the very best Chardonnay and Cabernet which show a distinct focus on the greatest names of Burgundy and Bordeaux.
Closure Type	Cork
Food Matches	his wine's French oak aging helps complement grilled fare, such as lamb, steak, pork or chicken, and its dark fruit flavors will stand up to richer dishes, such as veal tenderloin with a wine sauce, mushroom risotto or duck confit. Its medium body highlights lighter dishes as well—think spiced ahi tuna, grilled steak salad and charcuterie.
Press Comments	Named 'The Best Vineyard in North America 2023' by World's Best Vineyards