

Jordan

2019 CHARDONNAY
RUSSIAN RIVER VALLEY



The 2019 Chardonnay is incredibly French inspired; it has the fruit profile of green apple, citrus blossom and lemon curd of many previous vintages, but what sets it apart is the mouthfeel. The natural acidity and beautiful minerality leave you salivating for more.

—Maggie Kruse, winemaker

WINEMAKER'S TASTING NOTES

Vivid aromas of citrus blossom, white flowers, lemon curd and pears invite the first sip. Flavors of kumquats, Gravenstein apples and Meyer lemon peel dance with a harmonious frame of creaminess, juicy acidity and oak barrel notes, making it very versatile at the dinner table. Hints of tangerine peel and subtle green apple laced in oak linger on the succulent finish. More expressive in its youth than previous vintages. Enjoy now or cellar through 2026.

CHEF'S PAIRING SUGGESTIONS

Due to its crispness and citrus elements, the 2019 Jordan Chardonnay can be enjoyed as an aperitif and is also a versatile food pairing wine. Unlike many fuller-bodied Chardonnays, Jordan Chardonnay will not overpower salads or raw bar favorites, and it also creates a nice contrast of flavors with richer seafood, such as salmon or ahi tuna. The wine's acidity and oak nuances can complement grilled chicken or roasted vegetable dishes and creamy pastas.

HARVEST DATES:
September 12-October 5, 2019

VINEYARDS:
11 vineyard blocks from five growers.

FERMENTATION:
Clusters destemmed and gently pressed at night to extract freshness and acidity while avoiding astringent phenolic character from the skins. Inoculated and fermented 13 days in 50% new French oak barrels and 50% in stainless steel tanks. Malolactic fermentation limited to 32% to ensure that aromas were not masked by a buttery component.

SUR LIE:
Six weeks of sur-lie aging (in both stainless steel and barrel) and bâtonnage to bring a touch of creaminess to the mid-palate.

COOPERAGES:
French oak barrels from six coopers were chosen based on grain tightness, low tannin potential and light toast levels, allowing for the purity of the fruit to shine.

AGING:
5.5 months in 100% new French oak.

SELECTION:
Double-sorting of grapes; many press cuts to preserve the free-run juice's pure flavors.

VARIETAL:
100% Chardonnay

APPELLATION:
100% Russian River Valley

FINAL ANALYSIS:
Alcohol: 13.7%; T.A.: 0.69g/100mL;
pH: 3.39; R.S.: 0.03%

BOTTLING DATES:
June 15-25, 2020
Fined and filtered before bottling

RELEASE DATE:
August 1, 2021