



# Jordan

2008  
CHARDONNAY  
RUSSIAN RIVER VALLEY

## WINEMAKER'S COMMENTS

Bright, straw-green colored hue. The clean freshness of the nose opens up with vivid fruit aromas of green apples, pears and peach, and a touch of quince and kiwi. The palate echoes the bright fruit bouquet braced by crisp acidity and a lingering minerality. The finish brings the fruit, balance and understated elegance of this wine full circle.

## THE VINTAGE

A phenomenal Russian River Valley growing season, 2008 was marked by moderate temperatures without the threat of spring frosts, prolonged summer heat spikes or even a sprinkle of rain surrounding harvest. From August 29 to September 25, small clusters with concentrated flavors were handpicked in the darkest hours of night and immediately pressed.

## THE WINEMAKING

After gentle pressing, a slow, cold fermentation occurred in French oak barrels (with one quarter in stainless steel). After two months of sur-lie aging and batonnage, the wine underwent only 28% malolactic fermentation to retain its bright acidity. The wine was aged in 100% French oak (55% new) for 4.5 months before bottling in June 2009.

## RELEASE DATE

May 1, 2010



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