

Jordan®

2005 CHARDONNAY RUSSIAN RIVER VALLEY

THE VINTAGE

The 2005 growing season started in March and ended in late October; but the month of June is what defined this vintage. Six inches of rain fell on the North Coast pumping water into the vines and almost doubling the size of the clusters. Record crops were reported in 2005. All of the fruit was picked in the early morning hours arriving at the winery in crisp, cold, pristine condition.

THE WINE

In our cellar, free-run quality juice was extracted from the cool, handpicked grapes using our new, technologically advanced Willmes press. Among other benefits, this press extracts juice at very low pressure in a short period of time; the result is an ultra-premium juice that is very low in bitter and astringent tannins. Fermentation occurred in small French oak barrels (37% new) and aged with extended *sur lie* contact for five months to add an understated, creamy texture to the mid-palate. Partial malolactic fermentation permitted the wine to retain its natural, crisp acidity – a hallmark of Russian River Valley fruit. This acidity contributes to the



mineral flintiness and clean finish of the wine.

The citrus and mineral bouquet includes delicate aromas of crisp green apple, kiwi, honey and lightly toasted oak. The balance of green apple fruit and crisp acidity provides lasting flavors that will complement the table fare of any home or restaurant.

THE PEOPLE

Tom Jordan is the owner, founder and visionary behind Jordan Vineyard & Winery. His desire to make world-class wines in California brought him to Sonoma County in 1972, where he purchased the 1,500 acres that make up the Jordan Vineyard & Winery estate.

Rob Davis joined Jordan Winery as enologist in 1976, after graduating

from the University of California at Davis. Rob was made winemaker in 1977. For nineteen years, Rob worked with the legendary André Tchelistcheff, who served as Consulting Winemaker at Jordan Winery until 1994. The 2005 harvest marked Rob's 30th at Jordan Winery.

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APPELLATION

Russian River Valley:	95.8%
Alexander Valley	4.2%

VINEYARDS

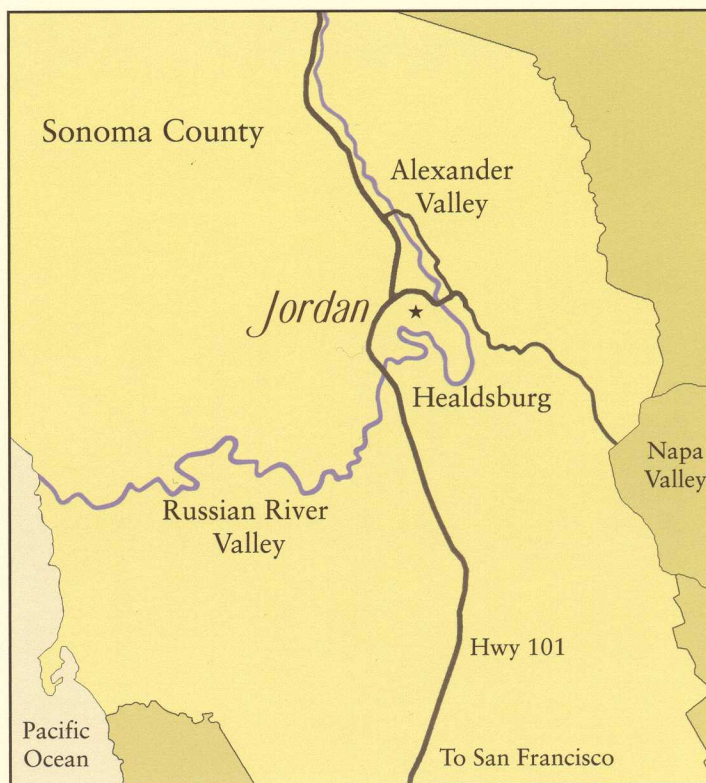
Growers:	4
Vineyards:	9
1 Clone:	7
4 Rootstocks:	AxR, 5C, 101-14, SO4

HARVEST

September 26 – October 15, 2005	
Average Degree	
Brix at Harvest:	24.5°

THE WINE

100% Chardonnay	
Alcohol:	13.5%
pH:	3.30
Total Acidity:	0.66g/100ml
Time Aged <i>Sur Lie</i> :	5 months
Malolactic Fermentation:	76% Complete



COOPERAGE

French Oak:	100%
Time in Barrels:	6 months
French Coopers:	Taransaud Francois Freres Alain Fouquet Rousseau Seguin Moreau Nadalie
Toast Style:	Medium
Bottling Date:	June 13 – July 15, 2006
Release Date:	March 1, 2007