

Jordan

2014 CHARDONNAY
RUSSIAN RIVER VALLEY



It was a remarkable vintage for Chardonnay. Moderate weather with no heat spikes—similar growing conditions to the stellar 2013 vintage—led to intense fruit flavors, allowing us to minimize the influence of buttery notes and focus on the lively acidity and apple flavors in our Burgundy-inspired style. A shift to only new oak, combined with the balance of stainless-steel aging, further assured our ability to craft a crisp, delicious wine that is very approachable in its youth.”

—Rob Davis, winemaker

WINEMAKER'S TASTING NOTES

Enticing aromas of pear, kiwi and lychee. The palate is round, creamy and refined, with layers of lemon curd, bright acidity and a kiss of caramel from barrel aging. A juicy, succulent wine that leaves a lasting impression of fresh Meyer lemon and stone fruits on the crisp finish. Enjoy now or cellar through 2021.

CHEF'S PAIRING SUGGESTIONS

With its bright acidity, crispness and vibrant fruit, the 2014 Jordan Chardonnay is a versatile wine for food pairing. It will shine when served with a variety of seafood dishes, salads and pastas. The wine's elegant balance, creamy mouthfeel and subtle oak nuances also stands up to cream sauces and grilled meats.

HARVEST DATES:
September 5—14, 2014

VINEYARDS:
Roughly a dozen vineyard blocks from five long-term 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 15 days in roughly 60% stainless steel and 40% new French oak barrels. Malolactic fermentation limited to 30%.

SUR LIE:
Two months of sur-lie aging with bâtonnage (in both stainless steel and barrel) to heighten the creamy texture of the mid-palate.

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

AGEING:
5.5 months in 100% new French oak.

SELECTION:
Double-sorting of grapes (in vineyard and at winery); press cuts done by taste to preserve the free-run juice's pure flavors.

VARIETAL:
100% Chardonnay

APPELLATION:
100% Russian River Valley

FINAL ANALYSIS:
Alcohol: 13.7%; T.A.: 0.78g/100mL;
pH: 3.37; R.S.: 0.06%

BOTTLING DATES:
May 4—19, 2015
Fined and filtered before bottling

RELEASE DATE:
March 1, 2016