

Jordan[®]

2009 CHARDONNAY
RUSSIAN RIVER VALLEY

HARVEST NOTES

2009 is a vintage where early-ripening grape varieties excelled. The unseasonably warm spring was balanced by an unseasonably cool growing season. Timing of vine pruning was critical to ensure flavor maturity before the fall weather arrived. Such is the nature and fragility of making great Chardonnay. To preserve acids and lower sugars, night harvesting commenced in mid-September, before punctuated by a half-inch of rain. We quickly harvested the remaining fruit at an average Brix of 23.5 before the moisture could affect the clusters.

TASTING NOTES

Aromas of freshly cut green apples and honeysuckle with a hint of kiwi and lemon zest. Bright, fresh, apple flavors expand on the palate, framed by lively acidity and a touch of oak. Crispness and minerality linger in the long, graceful finish. This is a wine defined by elegance and finesse.

TECHNICAL INFORMATION

Harvest Dates: September 13–30, 2009

Fermentation: After a gentle pressing with the aid of stems, the wine was inoculated in stainless-steel tanks before a slow, cold fermentation occurred in French oak barrels (one quarter in stainless steel).

Ageing: After three months of sur-lie aging and batonnage to elevate the mouthfeel, the wine naturally underwent only 36% malolactic fermentation to retain its bright acidity. With a portion resting in stainless steel, the remaining 72% of the wine was aged in 100% French oak (56% new) for 5.5 months before bottling.

Blend: 100% Chardonnay

Alcohol: 13.5%

T.A.: 0.70 g/100mL

pH: 3.35

R.S.: 0.05%

Bottling Dates: July 19–August 5, 2010

Release Date: May 1, 2011

