

*Jordan*

2006 CHARDONNAY  
RUSSIAN RIVER VALLEY

## HARVEST NOTES

Beginning with plenty of rain, the 2006 growing season brought unusually cool temperatures that extended into mid-October. The slow ripening of the grapes allowed time for proper varietal development, enhanced with vibrant acidity. The fruit was picked in the early morning hours, arriving at the winery crisp, cold, and in pristine condition. Our patience through this long harvest was rewarded with a complex and elegant Chardonnay.

## TASTING NOTES

The 2006 Chardonnay bouquet offers delicate aromas of Fuji apple, citrus, nutmeg, honey and lightly toasted oak. The wine delivers lively and complex flavors of Asian pear, key lime, and Marcona almond. These refined notes offer a seamless expression of rich, bold flavors with a long, elegant finish. This wine will be delicious upon release and will continue to gain honeyed richness with an additional 3 to 5 years of aging. Serve between 55 and 60 degrees to ensure the full flavor development.

## TECHNICAL INFORMATION

Harvest Dates: September 16–October 16, 2006

Fermentation: Fermentation occurred in small French oak barrels, and the wine was aged sur lie for two months to add a creamy texture to the mid-palate. Total time spent in barrel was five months. Partial malolactic fermentation allowed the wine to retain its natural acidity – a hallmark of Russian River Valley fruit.

Ageing: The wine was aged in 100% French oak (48% new, 10 cooperages) for 3 months before bottling.

Blend: 100% Chardonnay

Alcohol: 13.5%

T.A.: 0.75 g/100mL

pH: 3.38

R.S.: 0.03%

Bottling Dates: June 12–June 28, 2007

Release Date: April 1, 2008

