

# Jordan

2015 CHARDONNAY  
RUSSIAN RIVER VALLEY



*More challenging vintage than its three predecessors, 2015 was marked by a cool, wet spring, leading to a smaller crop. Detailed work in the vineyards balanced and protected the smaller crop through the warm summer and a hurried harvest with a few 100-degree days. What I find appealing in the 2015 are its distinct flinty flavors and textures reminiscent of the limestone soils of Chablis. I can't recall a vintage of Jordan Chardonnay as Old World as this."*

—Rob Davis, winemaker

## WINEMAKER'S TASTING NOTES

Refined aromas of green apple, pear and lemon peel with a flinty note. Its elegant palate echoes the bouquet with bright flavors of stone fruit and citrus, backed by firm acidity. A touch of creaminess on the mid-palate is followed by lovely mineral notes that carry through a long finish. It would be hard to pick out this bottle as Californian in a lineup of White Burgundies. Enjoy now or cellar through 2022.

## CHEF'S PAIRING SUGGESTIONS

With its elegant structure, crisp acidity and citrus flavors, the 2015 Jordan Chardonnay is a versatile wine for food pairing. It will complement a variety of seafood such as oysters and halibut, as well as light salads and poultry dishes, like Meyer Lemon chicken. The wine's acidity will also cut through the fat in pâtés and cream sauces.

## HARVEST DATES:

August 24–September 7, 2015

## 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 17 days in 47% stainless steel and 53% new French oak barrels. Malolactic fermentation limited to only 19%.

## SUR LIE:

Two months of sur-lie aging with a weekly 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.

## AGING:

6 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.: 0.71g/100mL; pH: 3.37; R.S.: 0.05%

## BOTTLING DATES:

June 20–30, 2016  
Fined and filtered before bottling

## RELEASE DATE:

April 1, 2017