

Jordan

2012 CHARDONNAY
RUSSIAN RIVER VALLEY



Perfection is a noble pursuit, but as a winemaker, your only hope is to come close. The 2012 growing season—although maybe not perfect—was so close, it was a dream year. I think the 2012 Jordan Chardonnay is about as close to Burgundy as we’ve ever come.”

—Rob Davis, winemaker

WINEMAKER’S TASTING NOTES

Aromas of fresh Fuji apple and Asian pear entice the nose, laced with intriguing hints of lemon custard, flint-like minerality and a subliminal caress of integrated vanilla and baking spice from thoughtful time in French oak. The mid-palate is creamy and complete with a firm acidity that carries through the persistent finish. Jordan’s 2012 Chardonnay sets a new benchmark for future vintages.

CHEF’S PAIRING SUGGESTIONS

The 2012 Jordan Chardonnay is the ultimate pairing wine at the dinner table, acting as a complement, contrast or bridge to vast flavors. Expressions of clean and precise fruit, a vivid backbone of acidity and subtle oak nuances are its key components to versatility. From halibut ceviche, abalone tiradito and grilled sand dabs to soft-shell crab, garden tempura and grilled chicken, the options are limitless.

HARVEST DATES:

September 18–October 7, 2012

VINEYARDS:

Roughly 20 vineyard blocks from six small 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 12 days in roughly two-thirds French oak barrels and one-third stainless steel. Malolactic fermentation limited to 29%.

SUR LIE:

Ten weeks of sur-lie aging with some bâtonnage to heighten the creamy texture of the mid-palate.

COOPERAGES:

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

AGING:

100% French oak for 6.5 months; 42% new oak

SELECTION:

Double-sorting of grapes (in vineyard and at winery); press cuts done by taste to preserve purity of free-run juice flavors.

VARIETAL:

100% Chardonnay

APPELLATION:

100% Russian River Valley

FINAL ANALYSIS:

Alcohol: 13.7%; T.A.: 0.75g/100mL; pH: 3.34; R.S.: 0.05%

BOTTLING DATES:

June 10–27, 2013
Fined and filtered before bottling

RELEASE DATE:

May 1, 2014