

Jordan

2011 CHARDONNAY
RUSSIAN RIVER VALLEY



Each vintage requires attention to areas of winegrowing and winemaking that vary from year to year. 2011 was one of those challenging years where empirical wisdom and agility were needed to overcome the obstacles Mother Nature handed us. Another winemaker asked me how our harvest was going in October 2011, and I replied, “I had to use all 36 years of experience to make quality wine this year.”

—Rob Davis, winemaker

WINEMAKER’S TASTING NOTES

The 2011 Chardonnay is an elegant expression of a vintage that wanted anything but to be tamed. Aromas of freshly cut Fuji and Granny Smith apples, stone fruits and white flowers lead to vibrant minerality and bright fruit flavors. The creamy mid-palate is framed by well-integrated French oak and lively acidity that carry through to a refreshingly long finish.

CHEF’S PAIRING SUGGESTIONS

With an ability to accentuate flavors in a broad range of cuisines, 2011 is perfect for the table. It carries the brightness and acidity to stand up to ceviche and raw oysters, as well as the roundness to complement crab or shrimp. The depth and mid-palate allow it to accompany grilled or roasted chicken, pasta with cream sauce, and white-fleshed fish such as halibut or sole.

HARVEST DATES:

September 26–October 10, 2011

VINEYARDS:

Roughly 20 vineyard blocks from eight 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 14 days in two-thirds French oak barrels and one-third stainless steel. Malolactic fermentation limited to 30%.

SUR LIE:

Three months of sur-lie aging and five weeks of batonnage to heighten the creamy texture of the mid-palate.

COOPERAGES:

French oak barrels from nine coopers. Tightness of grain and toasting levels are specifically tailored to individual vintage characteristics.

AGEING:

100% French oak for 6.5 months;
49% new oak

SELECTION:

Triple 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: 13.5%; T.A.: 0.75g/100mL;
pH: 3.29; R.S.: 0.05%

BOTTLING DATES:

July 23–August 17, 2012
Fined and filtered before bottling

RELEASE DATE:

May 1, 2013