

Jordan

2008 CHARDONNAY
RUSSIAN RIVER VALLEY

HARVEST NOTES

A phenomenal Russian River Chardonnay growing season, 2008 was marked by moderate temperatures without the threat of spring frosts, prolonged summer heat spikes or even a sprinkle of rain surrounding harvest. A smaller than usual crop, the clusters of small berries exhibited an incredible concentration of Chardonnay flavor. The pristine fruit was handpicked in the darkest hours of night and immediately pressed upon delivery while still cold, maintaining the fresh varietal character. In just over three weeks, the optimal sugar level was achieved at 23.6 Brix. The 2008 may be remembered as the greatest vintage of the decade for Jordan Chardonnay.

TASTING NOTES

The 2008 Jordan Chardonnay is marked by understated elegance. Bright, straw-green colored hue. The clean freshness of the nose opens up with vivid fruit aromas of green apples, pears, peaches, and a touch of quince and kiwi. The palate echoes the bright fruit bouquet braced by crisp acidity and a lingering minerality. The finish brings the fruit, balance and finesse of this wine full circle.

TECHNICAL INFORMATION

Harvest Dates: August 29–September 25, 2008

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 primarily, with one quarter fermenting in stainless steel. After two months of sur-lie aging and batonnage to elevate the mouthfeel of the mid-palate, the wine underwent only 28% malolactic fermentation to retain its bright acidity.

Ageing: The wine was aged in 100% French oak (55% new, 11 cooperages) for 4.5 months before bottling.

Blend: 100% Chardonnay

Alcohol: 13.5%

T.A.: 0.67 g/100mL

pH: 3.38

R.S.: 0.04%

Bottling Dates: June 4–July 1, 2009

Release Date: May 1, 2010

