

Jordan

2010 CHARDONNAY
RUSSIAN RIVER VALLEY



This vintage reminds me of the saying, “Be careful what you wish for because you just might get it.” The 2010 growing season in the Russian River Valley exemplified the definition of “cool” climate. I think we had two days of summer.

—Rob Davis, winemaker

WINEMAKER’S TASTING NOTES

A soft quilt of layered fruit with only a hint of vanilla oak to seduce the senses. Aromas of fresh green and Fuji apples lead seamlessly to an elegant palate of apple flavors and subtle creaminess, framed by lively acidity and a hint of toasted oak in balance with the fruit. Apple crispness lingers in the long, graceful finish. The wine possesses a mouth-watering quality that makes you want to take another sip.

CHEF’S PAIRING SUGGESTIONS

Our Chardonnay is a chef’s dream for ability to accentuate flavors in a broad range of seafood, poultry, salad and pasta dishes. This wine has the acidity to stand up to ceviches and raw oysters and the mid-palate to pair with lobster. It’s a dual-purpose wine made to complement the acidity in light, fresh dishes or contrast the rich flavors in pasta with cream sauce.

HARVEST DATES:

September 20–October 15, 2010

VINEYARDS:

Roughly 20 vineyard blocks from eight small growers

FERMENTATION:

Clusters gently pressed at night to extract fresh juice, avoiding astringent phenolic character. Inoculated and fermented in two-thirds French oak barrels and one-third stainless steel; malolactic fermentation limited to 36%.

SUR LIE:

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

COOPERAGES:

French oak barrels sourced from the Vosges and Tronçais forests; eight coopers; varying toast levels (medium to medium plus) depending on the cooper.

AGEING:

100% French oak for five months; 47% 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. 2010 recorded the lowest press yield in 20 years.

VARIETAL:

100% Chardonnay

APPELLATION:

100% Russian River Valley

FINAL ANALYSIS:

Alcohol: 13.79%; T.A.: 0.74g/100mL; pH: 3.31; R.S.: 0.04%

BOTTLING DATES:

July 15–August 3, 2011
Fined and filtered before bottling

RELEASE DATE:

May 1, 2012