

Jordan

2013 CHARDONNAY
RUSSIAN RIVER VALLEY



If the 2012 vintage was phenomenal, then 2013 was epic. Back to back great vintages are rare, but I love when it happens. Once again, moderate weather was the key to greatness in 2013, which allows for greater fruit development.”

—Rob Davis, winemaker

WINEMAKER'S TASTING NOTES

Classic Russian River fruit at its best. Intense aromas of passion fruit, persimmon and Granny Smith apple leap from the glass, woven with notes of Meyer Lemon, Asian pear and wet stone minerality. A juicy mid-palate of honeydew melon, fresh guava and a touch of baking spice is balanced by firm acidity and a creamy mouthfeel that carries through the lingering finish. Enjoy this wine now for its fresh, youthful flavors or cellar through 2018 to enjoy the crème brûlée and preserved lemon characteristics that will develop with age.

CHEF'S PAIRING SUGGESTIONS

The 2013 Jordan Chardonnay is a versatile food pairing wine at the dinner table. Its lively fruit, vivid backbone of acidity and subtle oak nuances make it sing with lobster or creamy pastas, as well as grilled chicken, fish or light citrus salads.

HARVEST DATES:

September 6–18, 2013

VINEYARDS:

Roughly 18 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 14 days in roughly two-thirds French oak barrels and one-third stainless steel. Malolactic fermentation limited to 18%.

SUR LIE:

Two months 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.

AGEING:

100% French oak for 6 months; 40% 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.: 0.76g/100mL; pH: 3.35; R.S.: 0.06%

BOTTLING DATES:

May 20–June 6, 2014
Fined and filtered before bottling

RELEASE DATE:

May 1, 2015