

# Jordan

2016 CHARDONNAY  
RUSSIAN RIVER VALLEY



*Here's a beautiful balance to this wine. The opportunity to work with such delicately spiced fruit with such lively acidity was especially fun, offering so many aromas and flavors to employ on our vintage canvas. Like 2015, the 2016 Jordan Chardonnay will be remembered as very Chablis in style upon release. Expect this wine to take on more Puligny-Montrachet qualities with another 1-2 years of bottle age."*  
—Rob Davis, winemaker

## WINEMAKER'S TASTING NOTES

Mirroring the classic elements of a grand cru Chablis, this is a rare expression of Chardonnay that shyly but exquisitely excites the senses. Pretty aromas of citrus blossoms and passion fruit spring from the glass. Its elegant palate reveals flavors of lemon, Asian pear and kumquat with a beautiful weight and roundness—all supported by an attractive, crisp backbone of acidity. A lingering finish laced in succulent citrus begs you to take another sip. Enjoy now or cellar through 2023.

## CHEF'S PAIRING SUGGESTIONS

With its crisp acidity and citrus flavors, the 2016 Jordan Chardonnay is a versatile wine for food pairing. It will complement a variety of seafood, including oysters, halibut and poached salmon, as well as light salads and poultry dishes, such as lemon chicken. The wine's acidity will also cut through the fat in a pork pâté, rillettes and pasta with cream sauce.

**HARVEST DATES:**  
September 1–22, 2016

**VINEYARDS:**  
Roughly a dozen vineyard blocks from five long-term 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 13 days in 51% new French oak barrels and 49% in stainless steel tanks. Malolactic fermentation limited to only 26%.

**SUR LIE:**  
Six weeks of sur-lie aging with a weekly bâtonnage (in both stainless steel and barrel) to preserve the delicate fruit aromas and flavors while bringing a touch of creaminess to the mid-palate.

**COOPERAGES:**  
French oak barrels from seven coopers were chosen based on grain tightness, low tannin potential and light toast levels, allowing for the purity of the fruit to shine.

**AGING:**  
5.5 months in 100% new French oak.

**SELECTION:**  
Double-sorting of grapes (in vineyard and at winery); press cuts done by taste to preserve the free-run juice's pure flavors.

**VARIETAL:**  
100% Chardonnay

**APPELLATION:**  
100% Russian River Valley

**FINAL ANALYSIS:**  
Alcohol: 13.7%; T.A.: 0.75g/100mL;  
pH: 3.36; R.S.: 0.06%

**BOTTLING DATES:**  
June 6–19, 2017  
Fined and filtered before bottling

**RELEASE DATE:**  
April 1, 2018