

Jordan

2017 CHARDONNAY
RUSSIAN RIVER VALLEY



The 2017 vintage was certainly a reminder that quality winemaking requires sacrifice. Almost a third less Jordan Chardonnay was bottled from the 2017 vintage to retain our standards of quality and flavor. Diligence was needed in the cellar to uplift the fruit and soften the edges due to the hot weather. I'm very proud of how our team tackled the challenges Mother Nature handed us to make a beautifully balanced Chardonnay.

—Rob Davis, winemaker

WINEMAKER'S TASTING NOTES

A nice balance of delicacy and deliciousness. Inviting aromas of honey-suckle and lemon peel lead to bright flavors of stone fruits and citrus. The palate is elegant yet succulent, with layers of oak-laced lemon, pears, quince and white peach—all supported by uplifting acidity. Its crisp, citrusy finish lingers on the palate, enticing you to take another sip. Tastes like springtime in a glass. Enjoy now or cellar through 2022.

CHEF'S PAIRING SUGGESTIONS

With its bright citrus flavors and crispness, the 2017 Jordan Chardonnay is wonderful as an aperitif and also a great food pairing wine. It will not overpower salads or seafood raw bar favorites like many fuller-bodied Chardonnays, and it will also create a nice contrast of flavors with richer seafood, such as sea bass and salmon. The wine's acidity and oak nuances can complement grilled chicken dishes and pasta with cream sauce.

HARVEST DATES:

August 30—September 15, 2017

VINEYARDS:

A dozen vineyard blocks from six 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 61% new French oak barrels and 39% in stainless steel tanks. Malolactic fermentation limited to only 27% to ensure that aromas were not masked by a buttery component.

SUR LIE:

Five weeks of sur-lie aging (in both stainless steel and barrel) to bring a touch of creaminess to the mid-palate. No bâtonnage was performed to preserve the delicate fruit aromas and flavors.

COOPERAGES:

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

AGING:

6 months in 100% new French oak.

SELECTION:

Double-sorting of grapes; many press cuts to preserve the free-run juice's pure flavors.

VARIETAL:

100% Chardonnay

APPELLATION:

100% Russian River Valley

FINAL ANALYSIS:

Alcohol: 13.6%; T.A.: 0.80g/100mL; pH: 3.31; R.S.: 0.04%

BOTTLING DATES:

June 20—28, 2018
Fined and filtered before bottling

RELEASE DATE:

May 1, 2019